

THE NATIONAL PROVISIONER

SEPTEMBER 4 • 1943

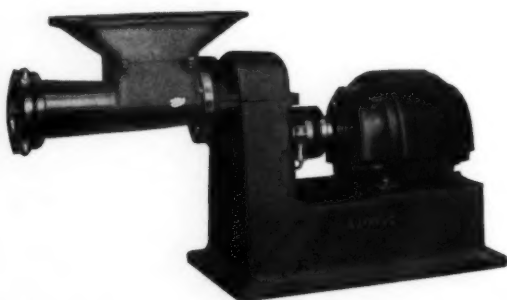
Leading Publication in the Meat Packing and Allied Industries Since 1891



TRANSPARENT PACKAGE COMPANY

1410 SOUTH MORGAN STREET, CHICAGO 9, ILLINOIS • U. S. A.

Blame it on ARMY CHOW



BUFFALO GRINDERS—Rated capacity of Model 78-B is up to 15,000 lbs. per hr. Smaller models also available. Cuts meat as fast as two men can feed it!

When Sammy gets home on furlough, those extra pounds of muscle make his "civvies" look like little Brother's... for in the Army he's actually eating at a **ton-of-food-a-year** clip!

To help the average American soldier put on ten pounds in his first few months in the service, the Packing Industry has gone all-out in producing unheard-of quantities of sausage and other healthful meats. In the biggest sausage plants, Buffalo cutters, stuffers, grinders and mixers are valuable aids to the busy Packer.

And when filling huge Government orders means replacements or new machines, Buffalo machines are specified. They've done everything expected of them for 75 years... they're doing it today... and they'll be doing it after the war, too.

Ask for your free Buffalo catalog. Just address:

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, New York

Sales and Service Offices in principal cities



Buffalo

**QUALITY SAUSAGE
MAKING MACHINES**

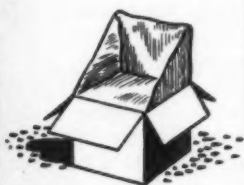
Cover Barrels with **DURATEX...**

**Greater Protection
Easier to Use**



SINGLE CRINKLED PAPER MEAT COVERS

Chase crinkled paper makes ideal covering material for meats and other articles because of its unusual strength, flexibility and resistance to wear and tear. It is obtainable in made to size covers, sheets or in yardage form, waxed or unwaxed.



SINGLE CRINKLED PAPER BOX AND BARREL LININGS

Chase Saxolin crinkled papers, waxed or unwaxed, offer complete protection against outside contamination. They help preserve freshness and keep contents fresh and clean.

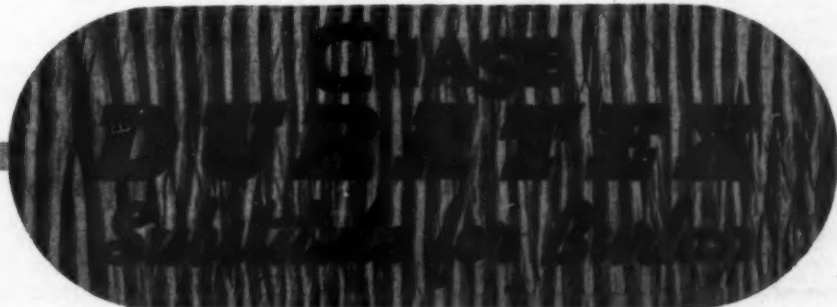
MEAT packers and others have found in CHASE DURATEX the ideal barrel cover. It is dust and moisture-proof; it is strong and durable; it is economical and easy to handle; and last but not least, it actually dresses up the appearance of the barrel.

DURATEX is a specially prepared laminated paper consisting of two layers of heavy crinkled kraft . . . firmly bonded with a heavy layer of mastic compound. The result is an exceptionally strong, durable sheet that takes lots of abuse.

DURATEX covers come cut to shape and, if you wish, are attractively printed in a multiple of colors with your firm name or brand. To use them you merely place a Duratex cover over the top of the barrel, slide the hoop down, fasten in the usual manner, and you have a neat, good-looking container ready for shipping. Investigate the superior qualities of DURATEX . . . **SEND FOR FREE SAMPLES AND PRICES.**

CHASE BAG COMPANY . . . GENERAL SALES OFFICES, 309 W. JACKSON BLVD. . CHICAGO 6, ILLINOIS

BUFFALO	MILWAUKEE	KANSAS CITY	NEW YORK	ORLANDO, FLA.	BOISE	HARLINGEN, TEXAS
TOLEDO	CHAGRIN FALLS	NEW ORLEANS	DETROIT	SALT LAKE CITY	MEMPHIS	REIDSVILLE, N. C.
GOSHEN	PHILADELPHIA	DALLAS	CLEVELAND	DENVER	HUTCHISON	WINTER HAVEN, FLA.
	MINNEAPOLIS	ST. LOUIS	PORTLAND, ORE.	PITTSBURGH	OKLAHOMA CITY	



THE NATIONAL PROVISIONER

Volume 109

SEPTEMBER 4, 1943

Number 10

Table of Contents

EDITORIAL COMMENT

Making Meat the Guinea Pig.....	7
Announce 38th Annual AMI Conclave...	8
WLB Simplifies Wage Rules.....	9
Maintenance of Hog Dehairer.....	10
Mixed Reaction on Quota Suspension...	8
MPR 389 Amendment Modifies Labels..	11
Urge Management Plan Adoption.....	21
Mineral Wool Insulation Data.....	18
More Efficient Hog Hair Cleaning.....	23
Tariff for Refrigerated Trucks.....	22
A Page of New Equipment.....	26
Up and Down the Meat Trail.....	15

EDITORIAL STAFF

EDWARD R. SWEM, Editor
VAL WRIGHT, Managing Editor • ROBERT V. SKAU, Market
Editor • NEIL I. SKAU, JR., Associate Editor
Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; foreign countries, \$6.50. Single copies, 25 cents. Copyright 1943 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS, Special Representative
MYRTLE LINDAHL, Production Manager
407 S. Dearborn St. (5), Tel. Wabash 0742.

New York: H. SMITH WALLACE, Eastern Manager
LILLIAN M. KNOELLER
300 Madison Ave. (17), Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO.,
Western Pacific Bldg. (15)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

DAILY MARKET SERVICE

(Mail and Wire)
E. T. NOLAN, Editor C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

LESTER L. NORTON, Vice President • E. O. H. CILLIS, Vice
President and Treasurer • THOS. McERLEAN, Secretary

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

A 1,000-lb. bull recently escaped from the Indianapolis stockyards and invaded the china shop repair department of L. S. Ayres & Co. The results were in keeping with the proverb. The bull's first visit was to a flower shop. He emerged from the shambles wearing a tangled garland of roses and, inevitably, was christened Ferdinand. His next stop was the china shop where he left a pile of broken dishes behind him. Ferdinand then visited a furniture store where he smashed tables and a chair. Police finally snared him and kept him under control until a truck arrived from the packing yards. Placed in his corral, Ferdinand still wore his roses.

★ ★ ★

Demand for shark meat, a food tasted by relatively few Americans before the war, has grown to such proportions along the eastern seaboard that fishermen are unable to fill their orders, it is reported. Although sharks are taken for their skins or for the valuable liver oils at various points along the Atlantic Coast, most of the meat now available for eastern markets now comes from Florida. The steaks and fillets of shark, cellophane-wrapped and packed in 5-lb. cartons, are prepared by a freezing plant in Miami.

★ ★ ★

G. F. Reed, state food and drug inspector of Texas, in telling state officials some of the unwholesome food conditions against which his department is constantly on guard, described the case of a dairyman who was rebuked for bringing maggot-infested milk to market. "Why, there shouldn't be any in it," retorted the farmer. "I strained them all out."

★ ★ ★

OPA, which recently embarked on a policy of simplifying its regulations, still stumps red tape hunters with this one: "All commodities listed in Appendix A are those known to the trade as such excepting therefrom such thereof, if any, while subject to another regulation."

★ ★ ★

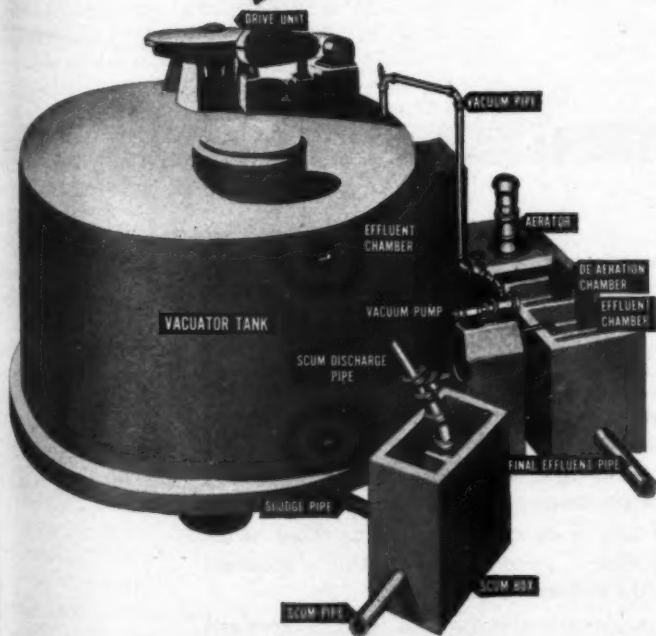
Transcontinental and Western Air, Inc., recently sent this "alert" to all flight stations east of Kansas City: "Be on the lookout for 4 lbs. of bacon." A passenger flying from New York to Los Angeles missed the bacon after the plane left Kansas City.

★ ★ ★

New York's famous Stork Club recently rolled back the price of a cup of coffee from 50 to 35c. There's a real body blow to inflation!

DON'T LET THAT GREASE GO TO WASTE!

A Dorrco Vacuator can recover it for you



THE DORRCO VACUATOR

DORR

RESEARCH ENGINEERING EQUIPMENT

ADDRESS ALL INQUIRIES TO OUR NEAREST OFFICE

THE DORR COMPANY
570 Lexington Avenue
New York, N. Y.

- ☐ Please send me further information on the Dorrco Vacuator.
☐ I have a grease recovery problem. Please send a Dorr Engineer to tell me more about the Vacuator—no obligation of course.

Name _____

Street Address _____

City _____

If you have a grease recovery problem it will pay you to check on the Dorrco Vacuator by filling out the coupon above.

Operating at high overflow rates and low detention periods, the Vacuator makes a three product separation. Grease and scum are taken off as one product, sludge as a second, and an effluent suitable for subsequent treatment as a third. Its use eliminates unsightly and inefficient skimming, and odor nuisance is abolished as a result of the closed Vacuator tank.

The Dorrco Vacuator can be applied wherever there is a trade waste problem involving grease, scum or light solids of any kind. The coupon above will bring an immediate reply, or better still write us giving specific details on your problem.



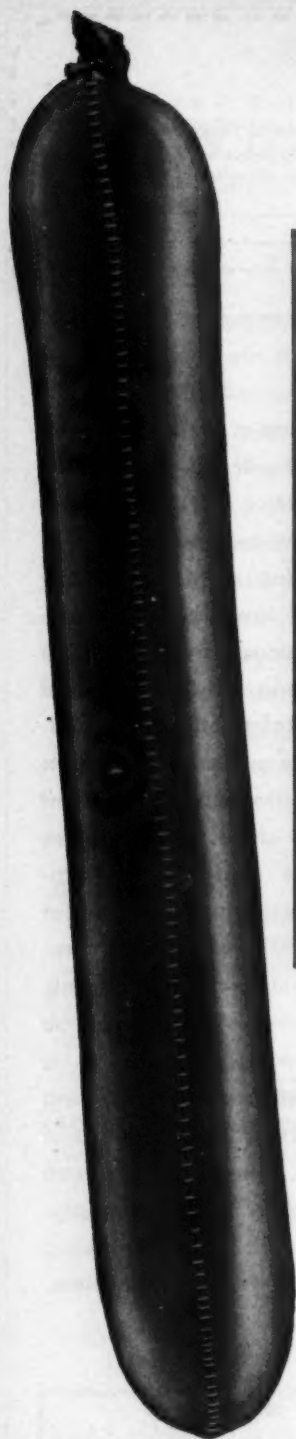
THE DORR COMPANY, ENGINEERS

NEW YORK, N. Y. . . . 570 LEXINGTON AVE.
ATLANTA, GA. . . . WILLIAM-OLIVER BLDG.
TORONTO, ONT. . . . 80 RICHMOND ST. W.
CHICAGO, ILL. . . . 221 NO. LA SALLE ST.
DENVER, COLO. . . . COOPER BUILDING
LOS ANGELES, CAL. . . . 811 WEST 7TH ST.

RESEARCH AND TESTING LABORATORIES
WESTPORT, CONN.

SUGAR PROCESSING

PETREE & DORR ENGINEERS, INC.
570 LEXINGTON AVE., NEW YORK



If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.

Let's Get Down to Casings!
For Liver Sausage at its Best . . . Use

ARMOUR'S SEWED CASINGS

★ **Let's talk facts.**

We honestly believe that Armour's Sewed Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, well-rounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat . . . protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Sewed Casing exactly suited to your product needs.

So let's get down to casings . . . and fine casings for your own fine products. Make your next order **Armour's.**

ARMOUR AND COMPANY

Making Meat the Guinea Pig

MUCH of meat's popularity and the public recognition of its high food value—gained by the livestock and meat industry after years of hard work and heavy expense—would be endangered under an experiment proposed recently by a group of government “planners.”

The proposal—to cut pork production and restrict the output of fed beef in favor of increased production of dairy items, cereals, etc.—is based on a theory and an assumption. The theory is that it is more efficient to feed cereals, etc., to humans than it is to change them into meat for human consumption, and the assumption is that it is possible and desirable for the government to change farming methods and eating habits in this manner.

A sub-committee of the Food Advisory Committee, in a report to Secretary of Agriculture Claude B. Wickard on the “Fundamentals of a Wartime Food Program,” says it in this way:

“The most immediate and impressive gains can be made through better use of existing resources of land, labor and equipment and through shifting resources from certain crops and livestock enterprises to others. In general, foods for direct human consumption yield more nutrients for the resources employed than livestock enterprises; and dairy enterprises are usually more efficient nutrient producers than meat. Despite biological, soil and other limits, considerable shifts from less efficient to more efficient foods are possible in 1944 and 1945. . . .

“A U. S. food production program is proposed which would provide nutritionally adequate diet for more than 40 million additional people in 1944 and 1945. The proposed program would involve . . . dairy cows having the first call on feed supplies, the maintenance of beef cattle and sheep at present levels, to use roughage feeds and grazing lands which would otherwise be wasted; and a sharp reduction in hogs and poultry to bring them into line with prospective feed supplies. The reduction in hog and poultry numbers would mean heavy slaughtering and greatly increased supplies in 1943-44, followed by a steep drop in slaughtering and supplies in 1945.”

We do not know how much weight will be given the sub-committee's suggestions in the formulation of U. S. food policy. However, if this theory were imposed on American agriculture as a wartime measure, it would probably result in lowering the country's level of nutrition, upset our agricultural economy, particularly in the Corn Belt, and relegate meat to a position inferior to that which it held at the close of the last war.

We believe that the committee's generalization that “foods for direct human consumption yield

more nutrients for the resources employed” is fallacious. Quantity is only one nutrition yardstick; modern research has demonstrated that meat has essential qualities which cannot be obtained at all, or with comparable efficiency, in any other food. The problem is not alone that of filling 150 or 200 million empty bellies; it is, so far as possible, to fill them with all the food elements necessary for healthy life and wartime work with the minimum expenditure of resources.

Not only would the proposed shift in the application of our food production facilities be hazardous from the nutritional standpoint, but it would also call for a radical change in the agricultural system of the Midwest where the farm, its equipment, skills and methods are designed for quantity feed and meat production.

Agricultural transportation, marketing and processing facilities in much of the nation are also built around livestock and meat production. Presumably these would stand idle while critical materials would be poured into additional facilities for handling cereal and dairy products.

It is amusing to note that the sub-committee's recommendations follow the “milky way” in a determined effort to improve the position of the dairy industry in relation to other foods. It might even be suspected that the dairy interests, which are most vocal, well-organized and effective in influencing agricultural legislation and government programs, had some voice in molding them.

How would such a program affect meat's long-term position?

While it would be difficult to sell the public on the idea that a soybean souffle or a piece of cheese is the equivalent of a pork chop or a steak, a combination of government propaganda and inability to obtain meat might eventually bring about the desired change in eating habits. Much of the effect of the meat educational effort of recent years, which has been based on a steadily increasing fund of scientific evidence demonstrating meat's essentiality and unique characteristics, would be lost.

The sub-committee apparently wandered off the reservation in making its study on “The Fundamentals of a Wartime Food Program,” since Secretary Wickard states that it “exceeded the assignment given it and made recommendations on a number of other matters.” Although the report was confidential, it was shown to some newspapermen and then made public to stop speculation.

We trust that the specific recommendations criticized here form no part of the government's wartime food program, and that the impractical and dangerous experiment proposed will be forgotten for the duration.

AMI Annual Meeting to Be Streamlined and Practical

THE thirty-eighth annual meeting of the American Meat Institute—to be held at the Drake hotel, Chicago, on October 5, 6 and 7—will be a streamlined and hard-hitting session, packed with the punch of a 16-in. shell and equally vital to the nation's war effort.

Directors of the Institute feel that this year's meeting will be highly important; different in more ways than one; better than ever; interesting; instructive; full of vital information on wartime problems; condensed and packed with practical value from start to finish.

The decision to hold the annual meeting was made after full consideration had been given to the fact that this is wartime; that transportation and hotel accommodations are hard to get; that plants are busy and personnel short and that packers are finding it more and more difficult to get away from their plants.

For Executives and Operators

Although the practice of holding sectional meetings on Friday and Saturday, and the regular sessions on Monday and Tuesday, will be altered this year, the principle of sessions on technical subjects separately from general sessions will be retained and improved. Those executives and others who want to take in both types of meetings may do so and still hold to a minimum their absence from their plants.

Tentatively, the program for the first day, *Tuesday, October 5*, will be devoted to operating problems, including manpower and labor, priorities, packaging and other subjects.

The program for the second day, *Wednesday, October 6*, tentatively is scheduled to cover the outlook for livestock, meats and fats and oils. Much emphasis will also be placed on various phases of the meat management program developed by the Institute and sponsored by the Livestock & Meat Council.

It is probable that the program for the third day, *Thursday, October 7*, will be devoted to various government orders and regulations.

It is expected that the annual dinner will be held on *Tuesday evening, October 5*.

No Exhibits This Year

One familiar feature of past conventions—the exhibit of packinghouse supplies and equipment—will be missed this year. However, there will be a special exhibit of products, processes and practices which is sure to be of interest to convention visitors.

Executives of the Institute strongly

urge that those who plan to attend the annual meeting take the following steps immediately:

1.—Obtain rail and Pullman accommodations to and from Chicago.

2.—Make your hotel reservations. (If the Drake cannot accommodate you, the management will do its best to find you

accommodations elsewhere. Although no difficulty is anticipated if reservations are made promptly, as the Drake has reserved a large number of rooms for members' use and has arranged for other rooms at neighboring hotels, if packers do have trouble, the Institute staff will be glad to try and help. However, arrangements should be made promptly!)

(In view of limitations on consumption of paper, THE NATIONAL PROVISIONER urges those who wish extra copies of the annual convention number to order them promptly—see the handy order blank on page 24—to avoid disappointment.)

Difficult to Assess Results of WFA Suspension of Quotas

ALTHOUGH War Food Administration officials hailed the suspension of quotas on civilian meat deliveries and livestock slaughter with the prediction that meat shortages will end, meat industry reaction was somewhat more restrained and less optimistic. There was some feeling that while the quota suspension, in conjunction with the reduction of ration point values, makes good newspaper headlines to put the public in a happy frame of mind, it may foreshadow further difficulty for the industry, the War Meat Board, the Army and the FSCC.

The secret was well kept—in fact, it was kept so well that many government officials and meat industry representatives who are intimately concerned with the meat situation knew nothing of the WFA move until it was released to the press. For this reason some observers believe that the plan came from high up in the administration and that its motivation may have been the desire to divert some of the "heat" from the food situation. They point out that there has been no radical and overnight improvement in the outlook over that of a week earlier when the September quota on pork deliveries was reduced and the beef quota was continued at the August level.

However, in an optimistic statement this week the Bureau of Agriculture Economics estimated that 1943 food production is likely to rise 5 per cent above the record level of 1942 and 32 per cent above the pre-war average. While crop production in 1943 will be below 1942, the tremendous volume of livestock, poultry and eggs will swell total food output above last year. The BAE now estimates that 1943 meat production will amount to 24,000,000,000 lbs.

Skepticism about the experiment arises out of a doubt whether the rationing system which must now bear the full brunt of controlling civilian distribution, is strong enough to do the

job. It is emphasized that rationing must be enforced strictly at every point—consumer, dealer, wholesaler and packer—if the new plan is to work. Some observers believe it would have been much more desirable to relax the restrictions on civilian deliveries and slaughter in a gradual manner than to wipe them out all at once.

Canners and Cutters

There is some doubt whether the Army will be able to get the canned meat it needs because of the removal of restrictions on deliveries of canner and cutter beef. If most of this meat is absorbed in sausage production in the next few weeks, it is very probable that the FDA will find it necessary to issue a set-aside order to guarantee the supply of material for Army canned meat.

Any inference by consumers that they will be able to obtain much more meat is also unfortunate since their purchases will still be limited by the amount of point purchasing power they have available. Moreover, the situation in meat shortage areas will scarcely be improved since it will still be unprofitable to ship meat to these communities.

Comments of packers in the Chicago area varied from "strictly political" and "it will reduce carlot sales in favor of small lot transactions" and "it will make it difficult for the FSCC to get frozen product" and "it means more branch house distribution" to "coming when hogs are scarce, it will give the market a boost."

Some in the trade believe that early release of the hog ceiling regulation is now inevitable. They predict that with no limitation on civilian deliveries, meat packers will try to regain some of their lost markets. With product being pushed more freely, livestock prices, and especially hogs would soon get out of line with product ceiling levels unless controlled.

(Continued on page 27.)

WLB Simplifies Rules on Wage-Salary Adjustment

THE War Labor Board has greatly simplified its entire set of regulations governing wage and salary adjustments for merit increases, promotions or reclassifications by amendment of General Order 31, announced this week. The new regulations also offer the small meat processing or other business firm, with 30 or fewer employees, a simplified merit-increase formula, which eliminates technical job classification schedule requirements but retains the general controls of the wage and salary stabilization program.

(It is reported from Washington that Colonel Philip G. Bruton, labor chief for the War Food Administration, is studying the manpower shortage in the meat industry after several packers warned the War Meat Board that they would be unable to handle peak runs this fall without more labor. Some packers are reported to favor relaxation of restrictions on wages as an aid in recruiting manpower, but WFA, WMC and WLB are said to feel that working longer hours is the answer.)

The formula for firms with 30 or fewer employees permits them to make merit increases without WLB approval, provided that the total of increases to any individual does not exceed 10c per straight-time hour during any year, starting with last July 1 and that the total amount expended on such increases during any such year does not exceed an average of 5c per straight-time hour for all employees in the establishment whose wages or salaries are subject to the WLB jurisdiction.

No Price Increase

Such increases must not result in rates exceeding the highest paid by the employer between July 1, 1942, and June 30, 1943, for jobs of similar skill, duties and responsibilities. As in the case of larger firms, such increases are not to result in any appreciable rise in production costs, furnish a basis for a price increase nor be used in asking WLB approval of increases in other rates to eliminate intra-establishment inequities. Increases cannot be made if they are contrary to the terms of any collective bargaining contract covering any or all employees of the company.

If the small company wishes, it may apply to the WLB for approval of a schedule for making individual pay increases in the same manner as provided in other sections of General Order 31 for companies with more than 30 employees.

Amended General Order 31 contains a new and simplified plan for individual increases which companies may use if they do not have a schedule which meets board requirements. Companies also may apply to the Regional War

Labor Board for approval of their own proposed new schedules.

Unless they operate under schedules meeting WLB specifications as outlined in General Order 31, companies with more than 30 employees must obtain Board approval of individual wage increases, even if they are of the so-called "merit increase" type.

What Schedules Must Contain

Schedules, to meet WLB specifications, must contain the following, the Order explains: 1) classification rates or rate ranges, and 2) a plan for making individual adjustments within and between such rates or rate ranges.

Existing schedules do not require board approval if they fulfill the specifications in the order for job descriptions and for a plan of procedure for making adjustments, and if the plan was properly in existence because it either:

- 1.—Was contained in a collective bar-

gaining contract or other bona fide, established agreement which was in effect on June 30, 1943; or

- 2.—Conformed to written statements, minutes or memoranda of the employer which were in existence and effect on or before June 30, 1943; or

- 3.—Was a plan approved by the WLB or any of its authorized agents.

Employers who cannot meet those specifications with their established schedule may apply for Board approval of a schedule or they may adopt a plan outlined in the General Order without seeking WLB approval.

This plan permits these increases:

- 1.—Merit increases or automatic length-of-service increases. These must be made only within job classification rate ranges. The total to any individual employee shall not exceed, during any year (beginning July 1, 1943), 10c per straight-time hour or more than two-thirds of the difference between the appropriate minimum and maximum rates, whichever increase is greater. The total amount expended on such increases during any such year shall not exceed an average of 5c per straight-time hour for all employees in the establishment who are covered by the plan and whose

(Continued on page 24.)

NEW TRADE VALUES ON MANY MEATS

(Effective September 5, 1943.)

BEEF (Including Kosher)		Sweetbreads (thymus and pancreas)...	8.0
Carcass or Side (K and S in):		Tongues	4.0
Grade AA, A, B and C; also stage and block bulls	7.4	Miscellaneous Veal Products:	
Primal Cuts:		Heads (skin on)	1.5
Forequarter	6.8	LAMB AND MUTTON (Including Kosher)	
Hindquarters, K and S in, flank on	5.2	Carcass or Side (including telescope style). All weights and sexes, pluck out and pluck in, except cull	4.5
Hindquarters, K and S out, flank off	9.1	Cull grade only	3.3
Rib	8.6	Primal Cuts:	
Shank (loin end)	9.2	Forequarter or forequarter	3.3
Trimmed full loin, K and S out	9.5	Hindquarter or hindquarter	5.8
Back	7.7	Bracelet	4.2
Fabricated Beef Cuts (Excluding cutters, canners and bologna cuts):		Breast	1.0
Rib, boneless	12.3	Chuck (shoulder, neck, shank and brisket)	3.0
Rib, oven prepared	10.0	Hotel rack or rib	5.6
Rib (regular roll or rib eye)	13.0	Leg	6.0
Rib (spencer roll)	12.3	Loin, flank on, kidney and suet in	6.0
Round, boneless	12.5	Shank	1.0
Round, gooseneck	12.6	Yoke, rattle or triangle	3.0
Variety Meats:		Boneless Lamb and Mutton, Cull grade:	
Brains	1.0	Lamb shoulder roll	5.2
Hearts	3.0	Lean boneless lamb and mutton	5.3
PORK		Regular boneless mutton	5.1
Carcass or Side, Hogs and pigs, all weights, all sexes:		Lamb and mutton trimmings	5.0
Head on, leaf in or out	4.5	Fabricated Cuts, Excluding cull:	
Head off, leaf in or out	4.8	Breast and shank	1.0
Primal Cuts:		Hotel rack, chine and blade bone removed	7.0
Bellies, skin on, rib in or clear, fresh or cured (whole)	4.0	Leg, boneless	8.0
Bellies, skin on, rib in or clear, smoked (whole)	4.7	Leg, oven prepared	7.5
Bellies, skinless, fresh or cured	4.7	Loin, boneless, flank on	9.6
Bellies, skinless, smoked (whole)	5.5	Loin, flank off, kidney and suet out	9.0
Bellies, sliced bacon	6.0	Loin, flank on, kidney and suet out	8.3
Jowls, jowl butts and jowl squares	2.0	Loin chops	4.0
Variety Meats:		Rib chops	1.0
Brains	1.0	Shank	1.0
Livers (whole)	2.0	Shoulder, boneless	5.2
Tongues	3.0	Yoke, boneless	5.0
Miscellaneous Pork Products:		Lamb patties (all grades)	5.0
Bacon end, slices	2.0	Variety Meats:	
Bacon rinds	0.0	Brains	1.0
Gelatin or sausage skins	1.0	Tongues	3.0
Loin back ribs	2.0	MEATS IN TIN OR GLASS CONTAINERS	
Nuggets or brisquets	2.0	Tongue, Lamb, Pork or veal	5.0
Plucks	1.5	Slab bacon, Dry salt	5.0
Sliced jowl butts	3.0	Slab bacon, other	5.0
No. 1 skins	1.0	Sliced bacon	4.0
VEAL (Including Kosher)		Dehydrated beef pemmican	15.0
Variety Meats:		Spaghetti and meat balls	1.1
Brains	1.0	FATS AND OILS	
Hearts	4.0	Creamery butter	11.5
		Farm or country butter	6.0

HOG DEHAIRER IS RUGGED, BUT MUST HAVE MAINTENANCE

THE hog dehairer is one of the most rugged pieces of equipment in the meat packing plant. Because of its imposing bulk and sturdy construction, employees sometimes permit the dehairer to sustain more unintentional abuse than more delicate equipment. Despite its ruggedness, however, the hog dehairer should be handled with due care, for it may be seriously damaged by improper installation or neglect. Such damage may prove particularly difficult to repair under present wartime material shortages.

It is imperative that the dehairer be set level and securely anchored to a solid floor. It may be necessary to use shims so that when the anchor bolts are tightened a twist will not be created in the machine. Neglect of these shims when they are needed may result in casting breakage, binding and uneven bearing wear.

Naturally, all moving parts must be well lubricated to prevent excessive wear. The manufacturer has provided grease fittings and oil holes where they are required and the operator should do his part to make certain that none of these is overlooked during periodic lubrication checkups.

If the dehairer is equipped with a sleeve bearing type motor (which uses oil as a lubricant) it is necessary to check the front and rear bearings (oil) reservoirs, to see that they are well filled with the proper grade of oil. A good grade motor oil of SAE 20 or SAE 20-W is the proper lubricant to use in this case. On roller bearing motors it is best to use the proper grease recommended on the motor lubrication tag. The use of run-of-the mine cup grease for motor bearings should be discouraged; there is a proper type of oil or grease for each position. Improper lubrication or neglect of lubrication results in noisy gears, rapid wear of gears, chains and bearings, loss of power and breakdowns.

Lubricating Bearings

When lubricating bearings and gears, the manufacturer suggests the use of a straight mineral base grease possessing oiliness, adhesiveness to remain on the gear teeth against the action of centrifugal force, minimum tendency to congeal and harden—a soap-free grease that will not be dissolved by water. Some bearings are equipped with pressure fittings. It is suggested that when greasing these it should be determined that the bearing is actually receiving a supply of grease, because grease guns are known to fail on many of their pressure strokes. On the average plain bearings, proper lubrication may be ob-

served when the old grease is forced out at the bearing ends. This expelling of the old grease also assures that the bearing is free from water and grit.

In greasing the spur gears (not the sprockets) use a brush to apply. On rawhide or formica motor pinions, the use of a graphite-impregnated grease is desirable. Use it sparingly and above all do not use oil.

One dehairing machine manufacturer claims that chain drives suffer more harm from faulty lubrication than from years of normal service. He suggests that light bodied oils of good quality—SAE 20 or SAE 20-W should be used. A greasy or oily exterior appearance may be entirely misleading and should not be accepted as evidence of good lubrication. Interior pin and linkage penetration of the oil is vital. For the most part, chain drives are lubricated by a sight-feed drip oiler or with a spout oil can. Do not use grease or heavy oils. All chains should be thoroughly cleaned occasionally in the interests of obtaining maximum use therefrom. The best way to clean the chain is to remove it and soak it in a pan of gasoline, then brush it well to remove grit and dirt while in the gasoline bath. Rinse in clean gasoline, drain and hang up to dry. Then dip the chain in a bath of SAE 20 or SAE 20-W oil and re-install.

A most important item in the operation of chain drives is the proper chain tension. The chain must be kept taut at all times but should not be too tight. Excessive slack in a traveling chain causes a constant wavy action which unnecessarily wears the chain linkage, thereby shortening the life of this vital part of the equipment. This excessive

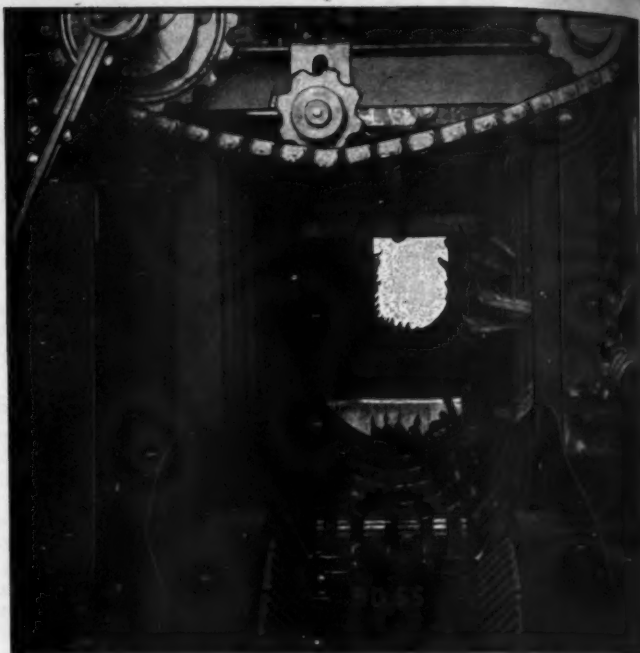
slack also ruins the sprockets because the centrifugal force throws the chain away from the sprockets, forming an untrue pitch line which, if carried to extremes, will cause the chain to jump the sprocket teeth, resulting in severe damage. With the slack in the chain greater than needed, there is a possibility that the chain will break when starting the motor or when the machine is operating at peak loads, because the extra slack is suddenly taken up, causing a tremendous snapping force.

Inspect Chain Periodically

To prevent these failings, it is suggested by one manufacturer of hog dehairers that it is good practice to inspect chain drives periodically and take up the excess slack with the means provided. It is further suggested that installing a new chain on worn sprockets is bad practice as it will ruin the new chain. Replace the sprockets at the time the chain is replaced.

The motor pinion gear must be checked to make certain that its pinion meshes properly with its mating gear. For proper operation it should make full contact across the entire tooth face, and cocking of this motor pinion will throw the entire load on the small area of the teeth causing rapid wear and tooth breakage. The strength of the pinion gear was calculated to use the entire tooth width and any deviation therefrom will cause a breakdown. Do not have the motor pinion meshing tightly into its mating gear, for there should be a very slight play or backlash at all times. This backlash is most essential when using non-metallic motor pinions such as rawhide or formica, be-

(Continued on page 25.)



ENTRANCE END OF "BOSS" JUMBO U HOG DEHAIRER, SHOWING FEED CONVEYOR AND FRAME

Non-Inspected Plants Must Alter Sausage Labels Under New Law

THE substitution of "descriptive labeling" for grade labeling of some sausage items in Amendment 7 to MPR 389, issued by OPA and effective on August 27, 1943, will make it necessary for many non-inspected packers and sausage manufacturers to revise their labels in order to conform with the new regulations. This will be true except in cases where such non-federally inspected plants heretofore have been required, under their own state food laws, to show on their labels the list of ingredients in order of predominance by weight.

Packers operating under federal inspection in conformity with BAI requirements will probably not be materially affected by the labeling provisions of the amendment, since the latter are less restrictive than those now required of them under BAI labeling regulations.

The labeling provisions of Amendment 7 stipulate that no sausage subject to the regulation may be manufactured for sale, held for sale, offered for sale or sold, or bought in the course of trade or business, unless it bears a descriptive label complying with the regulation. Location and content of the label are defined in the amendment as follows:

(2) Where the label must be placed. A label satisfying the requirements of this paragraph shall appear on each 1½ lbs. of frankfurters and pork or breakfast sausage other than bulk, and once on each piece of bologna or other sausage of similar form, or pork or breakfast sausage stuffed in artificial casings or cloth bags. The label may be a band or tag securely affixed to the sausage or printed or stamped upon the casing. A similar label shall also be stamped upon the carton or other immediate container in which the sausage is placed.

(3) What must appear on the label. Each label shall contain prominently and in easily legible form: (i) The name of the kind of sausage as used in this regulation; (ii) The word "ingredients" followed by a list of the ingredients when the product is fabricated from two or more ingredients, not counting curing materials, condiments, spices, and water. If there is only one ingredient, not counting curing materials, condiments, spices, and water, and if the name of the kind of sausage includes the name of the ingredient, the ingredient need not be separately stated. The list of ingredients shall state the common or usual names of the ingredients in the order of their predominance by weight, except that curing materials, spices, condiments, and water need not be shown, unless required by some other federal, state or local regulation.

The name of the ingredients shall be a specific name, not a general name, the

such as, but not limited to, "pork," "beef," "pork head meat," "beef cheek meat," "hearts," "livers," "tripe," "cereal," "dried skimmed milk," etc. The word "pork," "beef," "veal," "mutton," "goat" shall be used in connection with all skeletal meat ingredients. If more than 3½ per cent of extender is used the label shall so state. (iii) Whatever of the following letters or words are

MELROSE BRAND BOLOGNA

INGREDIENTS: BEEF, BEEF CHEEKS PORK FAT, WATER, CORN FLAVOR, BEEF TRIPE, PORK, PORK HEARTS, BEEF WEASAND MEAT, SALT, REFINED CORN SUGAR, SPICES, SODIUM NITRATE, AND SODIUM NITRITE

CASING DESIGNATION MAY BE ADDED HERE (H.C., S.C., A.C., etc.)

TYPE OF LABEL REQUIRED

This bologna label used by a federally inspected plant illustrates label features required by Amendment 7 to MPR 389.

appropriate to show the kind of casing used: H. C. for hog casing; S. C. for sheep casing; A. C. for printed artificial casing; skinless, where artificial casings have been removed by the manufacturer. Where the same price applies to the sausage in more than one kind of natural casings, the letters N. C., indicating natural casing, may be used. (iv) In the case of kosher sausage, the word "kosher."

The regulations also stipulate that if artificial casings are used on smoked pork or smoked breakfast sausage, they must either be removed before sale or have printed on them the words, "Before Heating or Eating Remove Artificial Casing," repeated so as to appear at least once on each link or piece.

Tolerance Period Granted

Amendment 7 to MPR 389 contains a provision that a seller may, if he so desires, use until November 1, 1943, labels which properly show the type of sausage by letters and the kind of casing by numbers as required by MPR 389 prior to August 27, 1943, instead of the descriptive labeling now required by the regulation. While this provision will afford an opportunity for some companies to use up stocks of labels on hand, they must be certain that continued use of the old labels is in compliance with any applicable federal or state laws. The seller must also immediately begin using on his invoice the

Fire Losses Have Risen Alarmingly During 1943

Fire losses have increased alarmingly in 1943, particularly in the food processing and storage industry and in manufacturing plants, the Chamber of Commerce of the United States pointed out this week in appealing for observance of October 3 to 9 as Fire Prevention Week and for greater effort to eliminate fire hazards and arrest the upward trend of losses.

In 1942 the national fire loss amounted to \$315,000,000, but with losses for the first seven months of this year amounting to \$215,530,000, the total for the year may reach \$400,000,000.

The Chamber of Commerce declared that it is the duty of every person and organization to give fullest cooperation to national and local government agencies in all essential measures for protecting industrial plants, workers' homes, civilian population and vital resources from uncontrolled fire that may occur from any cause.

In wartime, fires are more numerous than in peacetime. For one thing, all-out war production creates new fire hazards. Then, in the effort to turn out needed supplies at top speed, unnecessary chances are taken and there is less vigilance about fire than there should be.

The Chamber also pointed out the danger of under-insurance brought about by today's increased values; but emphasized that, while adequate insurance is basically necessary for reimbursement from fire losses, fire prevention is also vitally essential now when properties destroyed by fire cannot be replaced or rebuilt during the war, even though the funds for rebuilding are available from insurance.

name and type of sausage and the kind of casing in which the sausage was sold. Kosher and all beef sausage shall be invoiced as such.

The labeling and other provisions of Amendment 7 do not apply to the following sausage products: (1) Liver sausage, liver loaf, liver cheese, liver puddings, and braunschweiger or other similar liver products, containing at least 30 per cent liver; (2) meat loaves; (3) head cheese, souse, scrapple or similar products containing a substantial amount of cereal; (4) the following products provided they are not kosher and provided they have either a final yield not in excess of 103 per cent of the ingredients used or a fat content which is less than 15 per cent of the finished product: Berliner, New England, minced luncheon, luncheon roll, pork roll, fresh thuringer, brattwurst, bockwurst, mettwurst, Polish sausage, blood sausage, blood and tongue, tongue roll, jellied tongue, jellied corned beef, chili con carne and dry and semi-dry sausage; (5) sausage products subject to MPR 286 when sold to a war procurement agency.

Reduce Consumer Point Prices for Many Meat Items

CONSUMER POINT values of 33 meat items will be reduced 1 to 2 points on September 5 when a new official table of consumer point values becomes effective, the Office of Price Administration announced this week.

The heaviest concentration of point reductions is in the lamb and mutton classification with all the steaks and chops, all roasts and almost all stewing and miscellaneous cuts down 1 point.

Among the beef cuts, point values are being reduced on rib and sirloin steaks and rib roasts.

The consumer will pay 2 points less for all types of bacon (except Canadian and jowl and plate squares) and for fresh and cured bellies under the new schedule. Bacon ends are listed in the schedule for the first time and bacon rinds will be point-free.

OPA is advancing and reducing point values for variety meats; new values of beef, pork, lamb and veal brains will be lower. Point cost of veal sweetbreads will be higher, but veal, lamb and pork tongue will sell for fewer points. Short cut beef tongue has been added to the list.

Contrary to some expectations, point value of lard will remain unchanged, but creamery butter is being raised to 12 points.

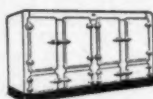
Changes in the trade list of point values were much more numerous than in the consumer table. In addition to reductions corresponding to those made in the consumer schedule, OPA cut the values for many primal cuts of pork, beef and lamb and mutton and for fabricated cuts of these meats.

The new values for all of the items changed in the trade list, as well as for a few products appearing in the schedule for the first time, will be found on page 9.



Save 1/3 on Sharp Freezer Insulation

It takes less Zerocel to do an efficient job of low temperature insulation. That's why it is the choice of engineers like the Salem Engineering Company of Salem, O., designer and builder of the sharp freeze refrigerator shown above. Extremely low thermal conductivity is combined with physical and chemical stability. This means more than just efficient insulation. For Zerocel is moisture-resistant, odorless and immune to fungi and vermin. And it's so resilient it will neither sag nor settle even under severe vibration.



CABINETS



LOCKERS



STORAGE



TRUCKS

WRITE TODAY FOR FULL STORY on efficient, low-cost Zerocel. Our staff of insulation engineers will be glad to make recommendations on specific problems. Address Industrial Sales Division, National Gypsum Company, Buffalo, New York.

GOLD BOND
ZEROCCEL

NATIONAL GYPSUM COMPANY, BUFFALO, N. Y.

Armour, Delaware, to be Merged with Parent Firm

With about 75 per cent of the shares represented in person or by proxy, the stockholders of Armour and Company of Illinois this week adopted recommendations of the board of directors which will result in the merger of the company's principal subsidiary, Armour and Company of Delaware, with the parent company, and combine the assets and income of the two corporations, subject to their combined liabilities.



G. EASTWOOD

The stockholders also approved the drawing of a new mortgage to cover the property and assets of the combined properties and the future issuance of bonds thereunder to refund the outstanding bonds of Armour and Company of Delaware at a lower rate of interest, if possible, and to fund into long-term bonds the 3 per cent five-year installment notes of the Delaware company.

Opposition to the proposals totaled considerably less than 2 per cent of the shares; an affirmative two-thirds vote was required.

George A. Eastwood, president of Armour and Company, expressed the satisfaction which the management feels in having brought about a restoration to the parent company of the valuable properties which had to be sold to the subsidiary company 20 years ago in order to obtain money with which to assure the continued corporate existence of the parent company.

Mr. Eastwood told the stockholders that the company's earnings on a consolidated basis for the first six months of the 1943 fiscal year amounted to \$6,400,000 after taxes. He declared that results for the year will probably approximate those for 1942, but warned that results covering a period of less than a full year are not dependable and should not be given too much weight.



PAPERS for PACKERS

★ *Genuine Vegetable Parchment
Greaseproof * Waxed
Special Treated Papers*

FOR

Smoked and cooked meat wrappers
Sliced bacon wrappers and hotel packs
Wrappers for fresh pork loins
Lard carton liners
Wrappers for green hams and bellies for the freezer
Inner wrappers for cooked hams
Spiced ham can liners
Tamale wrappers
Barrel liners
Ham jackets
Box liners
Export lard box liners
Sausage wrappers and box liners

MADE BY

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT KALAMAZOO 99 MICHIGAN
BRANCH PLANTS IN PHILADELPHIA, PA., AND HOUSTON, TEXAS

Stops the Drops!

**ELIMINATORS IN
MARLO AIR UNITS
"SQUEEZE THE AIR DRY"**



**PREVENT INFLATION AND
BUY A WAR BOND TODAY**

You need not worry about entrained moisture "carryover" with Marlo Air Units. They are equipped with eliminators—"Z" shaped metal sections closely spaced and mounted in a heavy frame with No. 14 gauge endbars. These eliminators function as a built-in safety zone to prevent "carryover".

MARLO BLOWER TYPE AIR UNITS

Evaporative Condensers and Coolers • Air Conditioning Units
Industrial Coolers

"MARLO MEANS HEAT TRANSFER EQUIPMENT"

MARLO COIL COMPANY
ST. LOUIS, MISSOURI

Pers
of

A peti
delphia
plant ar
Philadel
sociation
by the
committe
visor, ex
denied b
a bona
that suc
trary to
bidder in
up which
to evade
would n
persons
present.

Meat
the rem
Texas c
member
cently a
Marvin
ports th
to grow
three m
fore.

Meat
ticipate
Seattle
city. T
represen
team.

Carst
Wash.,
the ne
supplyin
establish
city of

Willi
Brother
kee, W
tack. I
who ar
Milwa
two sin

Willi
whole
his ho
trade
daught

John
St. Joh
and ac
dead a
McGra
two-st
report
same

Cam
tained
recent

The N

Up and down the MEAT TRAIL

Personalities and Events of the Week

A petition of Cross Brothers, Philadelphia slaughterers, to turn over its plant and slaughtering quotas to the Philadelphia Butchers Cooperative Association, Inc., was rejected August 25 by the Philadelphia county war meat committee. Peter J. Carroll, area supervisor, explained that the petition was denied because there was no evidence of a bona fide sale of the plant. He said that such a transaction would be contrary to WFA regulations in that a new bidder in the meat market would be set up which might be used as a subterfuge to evade price ceilings, and that meat would not be distributed to the same persons and in the same amounts as at present.

Meat rationing should be dropped for the remainder of 1943, J. E. McDonald, Texas commissioner of agriculture and member of the Texas war board, recently advised War Food Administrator Marvin Jones, following receipt of reports that the food shortage continues to grow more acute while ranges carry three million more cattle than ever before.

Meats, Inc., Seattle, Wash., has participated in the organization of the Seattle Major Bowling League of that city. The wholesale meat company is represented by an excellent bowling team.

Carstens Packing Co., Bremerton, Wash., has been selected as purveyor to the new Olympic Recreation Center, supplying all meats for the recreational establishment set up in the Navy Yard city of Puget Sound.

William Zitron, 61, president of Zitron Brothers, meat packing firm, Milwaukee, Wis., died recently after a heart attack. He is survived by three brothers who are in the meat packing business in Milwaukee, his wife, one daughter and two sisters.

William C. McKay, 86, of Calais, Me., wholesale meat dealer, died recently at his home. He had been in the meat trade for 71 years. Surviving are two daughters and four grandchildren.

John McGrath, wholesale meat dealer, St. John, N.B., had to call on his friends and acquaintances to deny that he was dead and prove his denial. Another John McGrath had fallen to his death from a two-story window, and the newspaper report confused the two men of the same name.

Camden Abattoir, Camden, N. J., sustained \$350 damages as the result of a recent fire. Louis Detofsky, proprietor,



NAVY "GOES TO SEE" AT MORRELL OTTUMWA PLANT

Eighteen members of the commissary department of the Naval Air Station at Ottumwa, Ia., are shown starting on a tour of the John Morrell & Co. plant there. The first WAVES ever to visit the plant, Hazel Butts and Louise Ross, were in the group which was led by Earl Salee, Morrell guide. This visit, approved by Lt. Col. Mayo Darling, head of the Quartermaster Corps of the Ottumwa district, was made as part of a recreational program at the Ottumwa station, under the direction of Lt. Stanley B. Zaring, welfare officer. The plant has been closed to civilian visitors for some time.

toold firemen he was processing frankfurters in a kettle over a wood fire when hot embers set grease on the wall ablaze.

John W. Mohay, sr., 76, head of the Mohay Sausage Co., Springfield, Ill., for 40 years, died recently. Mohay learned his trade in Germany before coming to this country. He is survived by a daughter, son and sister.

Fire of undetermined origin recently swept through the Kirkland Provision Co., Charleston, N. C., destroying a canning factory and damaging the city constructed abattoir. The loss was estimated at between \$40,000 and \$50,000 damages by S. A. Harvin, half-owner and operator of the plant.

At a recent meeting at Durham, N. C., plans were worked out to erect a slaughterhouse in the near future, it is announced. The county will donate \$1,250 toward the new unit while other costs will be paid by meat dealers.

Federal Judge Alfred O. Coxie postponed until October 4 a hearing on the fairness and feasibility of a proposed plan of reorganization for Adolf Gobel, Inc., Brooklyn, N. Y. The plan is based upon an offer of the Meat Products Development Corp., under which the

Gobel company would be guaranteed net profits of \$225,000 during the first year of operation through a purchase agreement.

In an effort to alleviate the shortage of skilled help in western Canadian packinghouses, the national selective service has raised the priority of this industry to the same level as a war industry, according to information recently received from Ottawa by George Ross, chairman of the Council of Western Beef Producers. The government hopes by this action to curtail the turnover of manpower which has been crippling the majority of western plants for many months, it is stated.

The office of C. B. Heinemann, jr., Washington correspondent of THE NATIONAL PROVISIONER, has been moved to 1420 K st. N. W., Washington 5, D. C. The phone number—REpublic 0946—is unchanged.

R. C. Winkler, legal department, and J. A. Hafner, executive department, Wilson & Co., Chicago, were in New York during the past week.

A demonstration of linking frankfurters in sheep casings through the use of the Newark Automatic Linker, was held at the plant of the Girard

Packing Co., Philadelphia, on August 31. Among those attending the demonstration were Edward Oppenheimer, vice president, Arthur Luft and Joseph Burke of the Oppenheimer Casing Co., New York; Albert Goetze, Albert F. Goetze, Inc., Baltimore; Max Matthes, Wilmington Provision Co., Wilmington, Del.; B. C. Dickinson, Louis Burk, Inc., Philadelphia; Isador Salganik, Consolidated Beef & Provision Co., Baltimore; Abe and Nat Cooper, Bernard S. Pincus Co., Philadelphia; D. A. Scott, Beste Provision Co., Inc., Wilmington, Del.; Messrs. Spinell and O'Neil of W. F. Schluderberg-T. J. Kurlde Co., Baltimore, and L. W. Mains, Arbogast & Bastian Co., Allentown, Pa.

The Amalgamated Meat Cutters and Butcher Workmen of North America, District Union 431, American Federation of Labor, will be the sole bargaining agency for 160 workers at Kohrs Packing Co., Davenport, Ia., it was determined in a National Labor Relations board election recently. Out of a total of 150 votes cast, 135 voted in favor of the union.

A 1,135-lb. Hereford grand champion calf owned by Bob Metzger was auctioned off recently by Congressman Forrest A. Harness to the Huntington Packing Co., Wabash, Ind. The company paid \$317.80 for the prize animal.

Ray Gilbert, foreman of the smoked meat department of the Iowa Packing Co., Des Moines, Ia., Swift subsidiary, received \$500 from the company for a suggestion on how to simplify fastening stockinettes on smoked hams. For usable suggestions, Gilbert has received \$1,221 from the company this year.

A sudden halt in government purchases of canned beef products for the armed services has created a problem for Los Angeles area canners, packers and livestock men, according to Ben W. Campton, president of Meat Packers, Inc. He said such meat comes from a type of cattle not used for fresh meat and the supply cannot be diverted into civilian channels. A plea for relief has been sent to the War Meat Board in Chicago.

James E. Weber, advertising director for Armour and Company, Chicago, recently spoke at a luncheon sponsored by the Oklahoma City Advertising club. He discussed the nation's food picture and the Food for Freedom campaign.

C. E. McDonald, assistant superintendent of the Topeka, Kans., plant of John Morrell & Co., died recently at his home in Topeka. He had been associated with the company for 12 years, working in the dry salt department before being promoted to supervisory duties.

Miss Joanne K. Holtzer, secretary of the Harrisburg Abattoir, Harrisburg, Pa., became the bride of Anthony J. Napilton, jr., of Steelton, Pa., on August 28.

Six officials of John Morrell & Co. recently conferred with members of the personnel department at the company's main plant at Ottumwa, Ia. From the company's Topeka, Kans. plant were

Col. Jesse H. White, U. S.

Army Meat Expert, Retires

It was announced this week that Lt. Col. Jesse H. White, meat expert of the Subsistence Research Laboratory, Chicago Quartermaster Depot, has been retired from active Army service because of age. He is now over 60. However, Col. White will continue his work at the depot in a civilian capacity, a rating having been set for him by the U. S. Civil Service Commission.



COL. WHITE

Col. White, who has developed numerous processes for reducing the weight and bulk of Army food rations, has been in charge of the meat section of the Subsistence Research Laboratory since February 11, 1941. Many of his discoveries in the processing of foods are now being successfully used by the armed forces of both the U. S. and Great Britain.

A native of California, Col. White was educated at the University of Illinois and the Chicago Veterinary College. He served 13 years in the U. S. Navy before entering the Army.

R. M. Owthwaite, manager; J. V. Snyder, superintendent and F. W. Rogers, personnel manager. From the Morrell plant at Sioux Falls were H. C. Snyder, sales manager; H. W. Hahn, personnel manager, and H. F. Veenker, general plant superintendent.

Frye & Co., Seattle, Wash., has launched a major construction program for its projected new plant. Plans call for a four-story building with a capacity of 1,000 hogs, 250 cattle and 300 sheep daily. There also will be a large sausage and processing department, as well as a cannery and a butter and egg division. Construction of the new unit will be pushed as speedily as possible under wartime conditions, it is announced.

E. E. Petot, Geo. A. Hormel & Co., was one of six Cleveland, O., businessmen named by Mayor Lausch as area directors of the War Production Board salvage campaign.

Edward S. Jackson, 93, one of the first five men hired by Swift & Company when the firm was organized in 1885, died this week in Chicago. Jackson, who once worked in the secretary's office, was retired on pension in 1921. He is survived by a cousin.

Major Charles R. Snowden, formerly a government meat inspector at the Rath Packing Co., Waterloo, Ia., now is a public relations officer of the Army Air Force staff at Pendleton, Ore.

Pvt. Harold F. Stone, former foreman at the Rath Packing Co., Waterloo, Ia., is now serving with a non-combat unit

at New Orleans, La. He entered the Army on August 3.

John Morrell & Co. has announced that four employees of the Sioux Falls, S. D. plant are eligible to receive the American Meat Institute's 25-year award. They are Emil Brix, George Bauman, Rose Carlson and Ernest Lacombe.

Miss Verna Hudak, former employee at the Johnstown, Pa., branch of Armour and Company, who recently enlisted in the WAVES, was guest of honor at a corn and wiener roast held recently at the home of her sister. She was presented a pen and pencil set in behalf of her fellow workers by Oscar Mulhollen, local manager of Armour and Company.

OIL CHEMISTS MEETING

The annual fall convention of the American Oil Chemists' Society will be held in Chicago on October 6, 7 and 8. The technical sessions, and probably other convention features, will be held at the Palmer House. The society is extending an invitation to attend to all chemists, and particularly to those interested in scientific and technological developments in soaps, fats and oils.

The program of the general fat and oil section will offer a large number of papers of timely interest. Speakers from several regional research laboratories of the U. S. Department of Agriculture will take part. Papers will include: "Improved Practical Method for Checking Loss of Fats in Water-Borne Wastes," by E. N. Mortenson, Swift & Company; "Fat Salvage," by Marcus W. Hinson, War Production Board; "Antioxidants of Vegetable Oils," by G. D. Oliver, W. S. Singleton and A. E. Bailey, and "Measurement of the Consistency of Plastic Vegetable Fats," by R. O. Feuge and A. E. Bailey, all of the Southern Regional Research Laboratory. The fat and oil section program is being arranged by J. K. Gunther and H. C. Black, Swift & Company research laboratories, Chicago.

Other features of the convention will include a group of industrial exhibits of equipment and apparatus and products of the soap, fat and oil industries. J. J. Vollertsen, Armour and Company, Chicago, is general chairman of the local committee on arrangements.

10-YEAR SENTENCE TO PACKER

Edward Garber, operator of the Garber Packing Co., Detroit, Mich., was sentenced this week to ten years in prison and fined \$14,000 for violation of OPA ceilings on wholesale meat sales.

The sentence was imposed in Detroit by Federal Judge Frank A. Picard. Seven years of the sentence would be suspended if Garber paid the fine, Picard said.

Two other Detroit packers were sentenced for OPA violations.

FLASH!

American Blower
Vertical Unit Heater



WPB SIMPLIFIES THE METHOD OF BUYING UNIT HEATERS

★ Question:

Are any special forms required to obtain unit heaters?

★ Answer:

No! Under the streamlined set-up just announced by WPB, it is no longer necessary to fill out PD 412-A Forms.

★ Question:

Who is eligible to buy heaters?

★ Answer:

Any person is eligible to buy unit heaters now, who has an order for unit heaters carrying a priority rating of AA-5 or better, with a specified delivery date.

★ Question:

Are unit heaters still available? What types?

★ Answer:

Yes. Horizontal Unit Heaters, 24,000 B.T.U. and larger — Vertical Units, 144,000 B.T.U. and larger — Blower Type Units, 216,000 B.T.U. or larger — all with constant speed motors — are available.

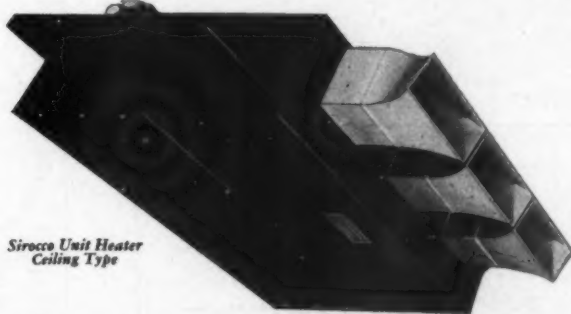
The WPB has greatly simplified the process of getting unit heaters for those who need and should have them. If you have a Priority of AA-5 or better, and want prompt delivery of American Blower Steel Unit Heaters of the

Vertical Type for ceiling suspension or of the Horizontal or Blower Type for wall or ceiling installation in your factory, warehouse, shop, garage or assembly plant, get in touch with an American Blower Distributor or the nearest American Blower branch office.

Unit Heaters save vital fuel, save critical materials and save production space.



Venturafin
Unit Heater



Sirocco Unit Heater
Ceiling Type

AMERICAN BLOWER

AMERICAN BLOWER CORPORATION, DETROIT, MICH.
CANADIAN SIROCCO COMPANY, LTD., WINDSOR, ONT.

Division of AMERICAN Radiator and "Standard" Sanitary Corporation



Types of Construction Specified in New Mineral Wool Standard

SOME of the principal features of the recently issued commercial standard for mineral wool (loose, granulated or felted form) in low temperature installations were discussed in THE NATIONAL PROVISIONER of July 17, page 24. Issued by the National Bureau of Standards, U. S. Department of Commerce, as a recorded voluntary standard of the trade, Commercial Standard CS105-43 is effective for new production from March 1, 1943.

One of the main sections of the standard has to do with the types of supporting construction to be employed in connection with the use of the insulation. "In selecting the type of construction to be used," the standard reads, "consideration should be given to the operating temperature that must be maintained, the necessity for close temperature control, and the cost of the particular construction involved."

The accompanying illustrations show details of some of the types of construction set forth in the standard. Descriptive material supplementing the illustrations is as follows:

CROSS-FURRING CONSTRUCTION (Figures 1 and 2): This construction shall consist in cross-furring two or more layers of treated wood strips at right angles, as illustrated by Fig. 1 for flooring and Fig. 2 for ceiling. Each course of furring strips shall be of uniform depth.

JOIST CONSTRUCTION (Figure 3): This construction shall consist of treated wood joists having a depth equal to the required insulation thickness, as illustrated by Fig. 3 for flooring. (The full standard also contains a corresponding diagram for ceiling construction.)

SPACED CONSTRUCTION (Figure 5): For exterior masonry walls, the con-

struction shall be as illustrated by Fig. 5. (Corresponding drawings in the full standard cover exterior or interior wood walls containing included studs on the warm [outer] side and for interior enclosing walls with exposed studs on warm side.)

DOUBLE MASONRY CONSTRUCTION (Figure 10): This construction shall consist of two self-supporting masonry walls, with the enclosed air space completely filled with insulation, as illustrated in Fig. 10.

As specified in the standard, the interior finish to be used is governed by the type of supporting construction employed. The finish recommended for wood or steel supporting construction is a layer of vapor-permeable paper and metal lath covered with portland cement plaster $\frac{1}{2}$ in. thick, or a layer of vapor-permeable but water-repellent building paper covered with square-edged sheathing.

PIPE INSULATION (Figure 11). The standard sets up the following requirements for applying pipe insulation: The pipe surface to be insulated shall be primed or mopped with hot asphalt

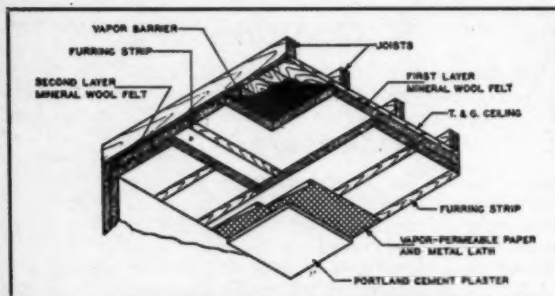


FIGURE 2.—CEILING

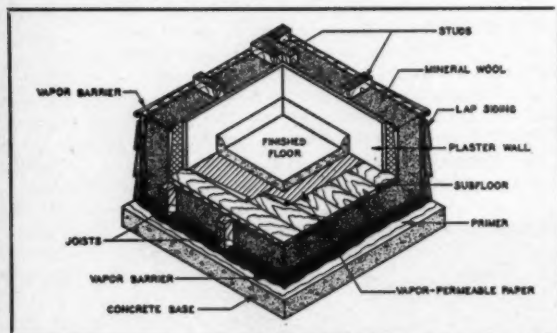


FIGURE 3.—FLOOR

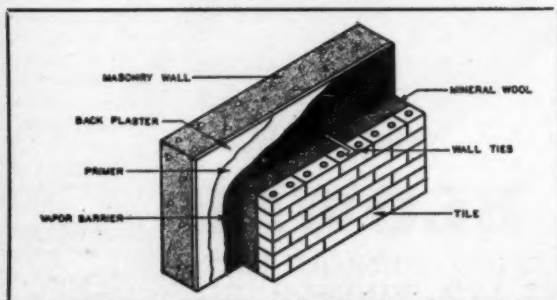


FIGURE 10.—WALL

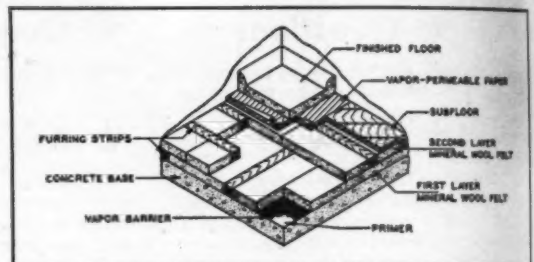


FIGURE 1.—FLOOR

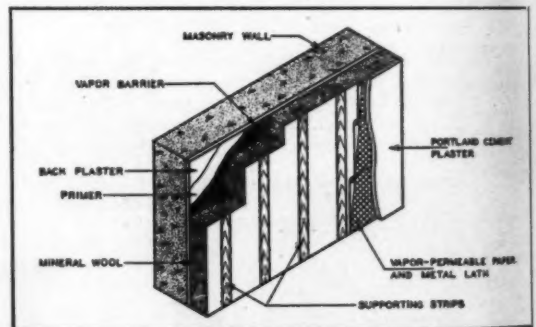


FIGURE 5.—WALL

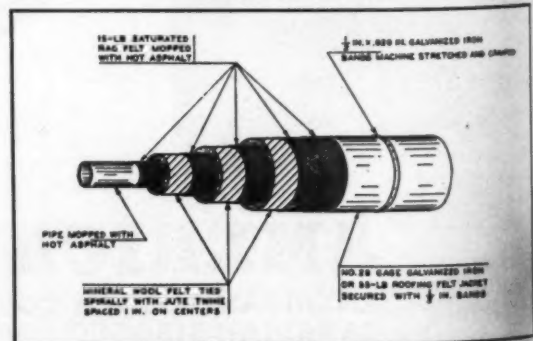


FIGURE 11.—PIPE INSULATION

Pumps for MODERN INDUSTRY



Type AD Hor. Split Case, Two Stage Centrifugal



Type GMC Close-Coupled Centrifugal



Type OD Hor. Split Case, Double Suction Single Stage Centrifugal



APCO Single Stage Turbine-Type

AURORA CENTRIFUGAL PUMPS for
WATER SUPPLY • CIRCULATING • CHEMICAL HANDLING • TRANSFER • CONDENSATION • SEWAGE • CONSTRUCTION • MARINE • DEEP WELL • IRRIGATION • WASHING • COOLING • HOUSE and many other SERVICES IN INDUSTRY.

At distinguished line embodying the latest hydraulic practices—Type and size for every need.

Write for CONDENSED CATALOG M



NSA Aurora Centrifugal Sump Pump

Type GGU Side Suction Single Stage Centrifugal



APCO TURBINE-TYPE PUMPS—the simplest of all pumps. Ideal for small capacity, high head duties. Silent, compact and lasting.

APCO Horiz. Condensation Return Unit

DISTRIBUTORS IN PRINCIPAL CITIES



AURORA

PUMP COMPANY

82 Loucks Street, AURORA, ILLINOIS



Always SHARP

WHEN HOOK-EYE EQUIPPED

The most important thing is not that the self-sharpening HOOK-EYE patented Chopping Machine Knife requires no sharpening, or even that the HOOK-EYE Plate is almost everlasting, but, rather, that both continually retain their original sharpness, undiminished by wear. As a result, they always do a clean job, with a minimum of heat and power.

You'll notice the difference as soon as you put HOOK-EYE Knives and Plates on your machines.



Please send information on knives and plates for:

Size of plate:

Size of plate holes:

Make and Model of grinding machine:

Name:

Street:

City: State:



NP-51

ATLANTIC SERVICE CO., INC.

712 CATON AVE. BROOKLYN N. Y.



SOLVAY nitrite of soda

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N. Y.

or wrapped with a layer of 15-lb. saturated rag felt lapped at least 3 in. at all joints. The initial layer of 1-in. felted mineral wool shall then be applied circumferentially around the pipe, securely of felted mineral wool shall then be tying it with jute or similar twine wrapped spirally on 1-in. centers.

A layer of 15-lb. rag felt shall be mopped with hot asphalt and applied with 3-in. laps over the first layer of insulation. Additional 1-in. thicknesses applied and sealed in a similar manner until built up to the total specified thickness. Over the final layer of felted mineral wool, two layers of 15-lb. saturated rag felt shall be applied with 3-in. laps, mopping each layer separately with hot asphalt (see Fig. 11).

Oil Drain Valve Facilitates Unit Cooler Maintenance

Practical information relating to the use of an oil drain valve to keep the coils of a unit cooler free of oil from the compressor were suggested recently to THE NATIONAL PROVISIONER by a seasoned refrigeration expert.

According to this authority, the oil drain valve should be placed at the lower end of an oil sump having a diameter of not less than 2-in. pipe size and length not less than 12 in. The sump should be attached full-size to the

lowermost ammonia connection of the cooling unit coil. Such a sump, it is pointed out, provides a place to trap oil by gravity separation and also acts as an oil level indicator, since that part of the pump filled with oil will not frost, whereas above the oil level, where ammonia liquid is present, a frost coat will form.

In connection with following of the ammonia with oil, this engineer states: "It should be recognized that every flooded type of evaporator acts as a purifier of the ammonia in the system. Since the usual practice is to use cooling units having a flooded type of coil, whether fitted with surge drum or operating with thermal expansion valve, concentration of oil and water in the lowermost part of the coil is a prevailing condition.

"It should also be recognized that oil will go into solution in the ammonia, to a limited extent, but enough to raise the boiling point of the ammonia as much as 1½ or 2 F, and the inclusion of water may raise the boiling point as much as 4 F. It is therefore desirable occasionally to pump out the coils by gassing off and then, after heating the coils, to drain off all residue."

This authority further suggests that if the replenishment of salt is performed by introducing the salt in 50-lb. sugar sacks, perfect leaching and proper brine strength will prevail. At the same time, he points out, salt replenishment costs are lessened because

of the reduced labor and use of low-cost "icing" rock salt, and much lowered cost of maintenance results.

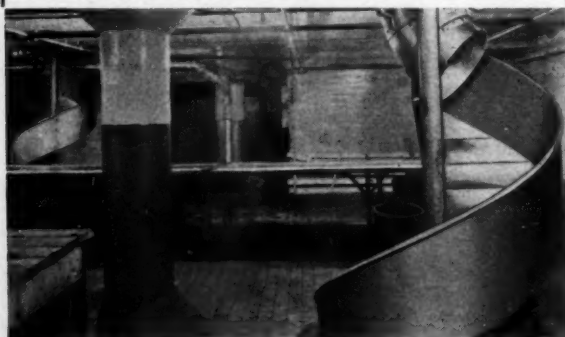
DENY COLD STORAGE PINCH

Reports that an acute shortage of cold storage space exists in New York City (THE NATIONAL PROVISIONER, August 28, p. 28) were discounted last week by spokesmen for the refrigerated warehouse industry. The shortage, according to these sources, is neither acute nor permanent, and within a few weeks there will be more than enough cold storage space available in the New York port area.

The warehouse men explained that the Army has almost completed its purchases of meat for overseas consumption this year, pointing out that this meat, which must be boned and frozen before shipment abroad, takes up a great deal of space in the freezer rooms, principally because it must be laid out flat on the freezer tables. Within a short time, the warehouse men have been informed, huge quantities of this meat will be shipped out, leaving adequate space for civilian supplies.

Get in the scrap! Comb your plant for unused materials and equipment.

CONSERVE MAN-HOURS Lower your meat products



on Standard Stainless Steel Spiral Chutes. Easy to clean—these spirals save manual effort and time for more essential work.

Write for Bulletin NP—"Conveyors by Standard." Shows all types of Standard Power and Gravity Conveyors best suited to meat and food product handling.



General Offices: North St. Paul, Minn.
Sales and Engineering Service in All Principal Cities

NEVERFAIL 3-DAY HAM CURE

Unfreezes Capital!

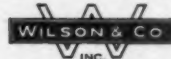
By moving hams more quickly through your curing cellar, NEVERFAIL 3-Day Ham Cure frees your capital . . . permits you to take quick advantage of any favorable change in the market. At the same time it greatly improves the quality of your product . . . enables you to get the highest prices which you are permitted to ask. Write us!

H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 119 Bay Street, Toronto • Canadian Fresh Water

WILSON & CO. Producers-Importers-Exporters NATURAL SAUSAGE CASINGS

Plants, Branches and Agents in Principal
Cities Throughout the World



General Offices—4100 S. ASHLAND AVE., CHICAGO, ILL.

MANAGEMENT PROGRAM OR LESS MEAT, COUNCIL TELLS U. S.

HUGE losses of meat and serious shortages of beef for American fighting forces and civilian consumers this coming winter and spring are developing, the Livestock & Meat Council stated this week in urging that the government immediately put in more complete operation the principles of meat management recommended by the livestock and meat industry.

(The council this week approved the suspension of all quotas on slaughter and civilian meat deliveries, stating that the new order "appears to be a step toward sound meat management as recommended" by the council.)

"During July," said the council, "30 per cent fewer feeder cattle and calves were shipped in the eight Corn Belt states than during July a year ago. That this trend is increasing alarmingly is shown by figures, which are typical, for the four largest livestock markets in the Corn Belt (Chicago, Kansas City, St. Paul and Omaha). These reveal that feeder cattle passing through the yards during the two weeks ended August 13 were 47 per cent fewer than during the corresponding two weeks of 1942.

"Indications are that during the week ended August 21 the decline continued, as compared with the corresponding week a year ago. There is reason to believe that of the sharply reduced numbers of animals classified as feeders, many actually did not go to feed lots but rather to black market operators. Further, according to U. S. Department of Agriculture reports, only 14 per cent of the cattle on feed August 1 are expected to be marketed in December or later, and the Department concludes this points to a very short supply of long-fed cattle during the later months of the year.

Beef a Seasonal Crop?

"Normally, cattle going to feed lots around this time of the year are fed on grain and roughage over a varying number of months for marketing during the winter and spring and later. It is by this method of feeding that beef supplies are spread out over the year. A continuation of present conditions, unless speedily corrected, will mean that beef will become a seasonal crop, in great degree. Of major importance is the threat to the supply of beef which will be needed urgently—perhaps even desperately—by American fighting forces this winter and spring.

"Much has been said about the record livestock population in this country, cattle being estimated the first of the year at 78 million head. However, 40 million of these cattle were cows, buffers and calves being kept for milk or milk stock, and only 38 million head were cattle available for beef production. Of this quantity over one-third of the cattle were breeding stock which

must be retained on farms and ranches to maintain production and nearly 13 million of the cattle kept for beef production were calves under one year old. It takes two to three years to 'build' a beef steer.

"A large number of regulations and orders have resulted in widespread confusion and uncertainty both in the meat and the livestock industry; the uncertainty being one of the reasons why cattle feeders are no longer willing to run the risk of suffering severe losses.

In the cattle feeding business confidence in the future is an essential. Without that confidence fewer and fewer cattle will go to feed lots.

"Having in mind uncertainty and lack of confidence caused by lack of any over-all, long-time, business-like government meat management program the livestock and meat industry has presented to the government a sound, workable plan to bring order out of the chaos. The principles and sound application of meat management are non-inflationary. If allowed to operate more completely, this comprehensive plan would restore confidence to cattle feeders. Under the meat management plan flexible prices, at levels at or below existing ceilings, would result from effective control of consumer demand,



● This brief report to our trade is intended merely to let you know how we are keeping faith with our country—and with you.

Two years ago, even before the Government issued an order restricting the manufacture of slicing machines, we felt that the war must be won—and we wanted to do our part. We did not wait to be asked to do our part; we did it voluntarily. So our factory was converted as rapidly as possible to vital war production and we've been at it ever since—one hundred per cent strong. Frankly, we feel pretty proud and we can look each other in the eye, knowing that we've taken our proper place in the war effort.

And you thousands of U. S. users: Your cooperation and understanding of our problems have been of substantial assistance to us in our daily work. And we only ask that you continue to take care of your slicers until the day comes when necessary replacements can be made.

There are many new things here at U. S. It seems strange to find armed guards, always wanting to see "your badge." Stranger still it is to see women working on machines—and doing a marvelous job. New faces, new buildings, new machines, new products, new methods... all these are in evidence at U. S. The old spirit is still here, too—and a determination that whatever we do we must do well... we will do well.

As for the future: The old experience, the old spirit of U. S., combined with a new "know-how" should result in slicers we'll be proud to make—and you'll be mighty glad to use. We're forty-five years old this month. Maybe that's why we're making this report... or maybe it's just because we thought you would be interested.

But aside from that, we hope that very soon we can tell you that those forty-five years of experience in making the World's Best Slicers are again being employed in making slicers—finer than ever. Until then let's all continue to do our share.

Yours for Victory,

H. C. Pfister
H. C. Pfister
Vice-President

U. S. SLICING MACHINE CO., LAPORTE, INDIANA

through rationing, and the proper management by the government of its meat procurement.

"Through meat management," said the council, "the government could control supply by varying ration point values. The simple principle involved is that through increasing ration point values on a kind of meat needed for government use public buying of that kind of meat would be discouraged; meat packers would have to sell to the government at whatever price the government wished to maintain. At the same time, with demand being brought in balance with supply, the industry again would operate competitively, even in wartime, and meat would flow to deficit areas.

"Meat would be allowed to find its own price level in such a way that the government could satisfy its own needs at its own prices. When a kind of meat was not in such great demand by the government point values would be lowered, thus attracting civilian buyers. Through the operation of the meat management plan, carefully devised by experienced men who have spent years in the meat business, the government would be able to get all the meat it needs, and the kind it needs, and the confidence of producers in future price and production policies would be restored to a point where, with elimination of continued threats of additional livestock ceilings and regulations, they would be willing to continue producing and feeding cattle.

"Without such a restoration of confidence, this country faces the worst beef shortage in its history, and this at a time when tremendous quantities will be needed by our armed forces."

HEARING ON TARIFF FOR REFRIGERATED TRUCKS

A preliminary public hearing will be held by the standing rate committee of the Central States Motor Freight Bureau at the Blackstone hotel, Chicago, Sept. 8, on a proposed protective service tariff for common carrier trucks.

Common carrier truck rate bureaus throughout the country have under consideration the establishment of a tariff, for nationwide application, containing rules and regulations for handling meat, butter, eggs, cheese, dressed poultry and other perishable freight and naming local and joint charges for protective services against heat and cold. A suggested tariff has been prepared by a national refrigeration committee. C. L. Lawson, chairman of the standing rate committee of the Central States Motor Freight Bureau, is chairman.

The national refrigeration committee has suggested that publication of a national truck protective service tariff be undertaken by the American Trucking Association, with control and determination of the level of the charges to be left in the hands of the various bur-

eaus. The proposed tariff is designed as if it were to apply in the territory of the Central bureau, but the chairman of the committee explains that other territories may include their charges by adding to the material in the proposed tariff.

The proposed tariff contains a list of points of application; a list of commodities covered; a series of rules and regulations for furnishing refrigeration and heater service, and point-to-point charges for the service. The chairman explains that the committee had information that the cost for 300 miles is \$12 for so-called "standard" refrigeration, and \$15 for "special" refrigeration at low temperatures, and that these figures are used in the proposed tariff for refrigeration up to 300 miles, and are scaled up for longer hauls.

The proposed tariff contains rules covering protective service for less-truckload traffic, for which it is proposed to make no charge. Rules contained in the tariff, however, would relieve the truckers from any obligation to furnish such services on less-truckload shipments; would permit them to restrict it to certain days of the week if they so desired, and to abolish it without notice.

Those interested in this subject may obtain a copy of the proposed tariff from Mr. Lawson at the Central States Motor Freight Bureau, 616 S. Michigan ave., Chicago, and express their views at the hearing on September 8, or in a letter to Mr. Lawson.

PRAGUE POWDER MILD • RICH • DESIRABLE

A cure with a reputation.

Can be used for everything

—Hams, Bacon, Sausage.

THE GRIFFITH LABORATORIES, INC.

CHICAGO • TORONTO • NEWARK

Sayer & Company

195 Wilson Avenue INC. Brooklyn, N. Y.

Producers - Exporters - Importers

SAUSAGE CASINGS

Chicago
Buenos Aires
London

Cable Address
"Oegreyas"

Melbourne
Tientsin
Istanbul

THE PLANT THAT QUALITY and SERVICE BUILT



WE ARE GEAR SPECIALISTS
WE CAN SERVE YOU BETTER

SPUR • BEVEL • MITRE • SPIRAL • HELICAL
INTERNAL AND WORM GEARS
ANY MATERIAL—ANY QUANTITY
GENERATED TOOTH RACKS • CUT SPROCKETS
PRECISION SURFACE GRINDING

*Industrial
Cut Gears
Cut Sprockets*

"CHICAGO'S FASTEST GROWING GEAR SHOP"

INDUSTRIAL GEAR MFG. CO.
4540 VAN BUREN STREET CHICAGO, 24 ILLINOIS

How Suitable Wetting Agent Expedites the Cleaning of Hog Hair

By DR. R. W. MITCHELL

Technical Director, Magnus Chemical Co.

THE common practice of using caustic soda and other strongly alkaline compounds for washing hog hair has many disadvantages. Strongly caustic solutions, particularly at boiling, are definitely dangerous to personnel. Alkali burns on the skin are unpleasant, easily infected and hard to heal. Alkaline action is extremely hazardous where solutions reach the eyes. A careless worker can easily get a bad burn if he does not use the proper precautions in making up the mix.

It is commonly believed that the strong alkalinity of caustics is required to tackle the grease in hog hair. This is based on the fallacy that caustics are good detergents. Not only are they very poor cleaners, where grease is concerned, but they are unusually hard to rinse away after use. What is really sought for in cleaning hog hair is a solution which will penetrate speedily and deeply into the greasy deposits and dirt which are to be removed, loosening them and dispersing the dirt so it can be readily removed when rinsing is done. The caustic solution falls down worst of all in the initial stage of the cleaning action, because it is almost lacking in wetting action. Water itself is not as wet as it should be! A cleaning solution based on water will not wet hog hair or any other material, greasy or not, as fast or as well as is possible when it is given added wetting action by the inclusion in the cleaning compound of a suitable wetting agent. A wetting agent, by reducing the surface tension of water, reduces the effect of the invisible but relatively tough surface "skin" which surface tension maintains on water, thus making it possible for quicker wetting and penetration by the water to take place. There are many kinds of wetting agents, which are usually synthetic materials. Their effectiveness in cleaning compounds depends on their compatibility with the other ingredients used. It is not difficult to select a suitable wetting agent for making up a compound particularly useful in hog hair cleaning, since the alkaline salts which form the base for such compounds are readily used with some very effective wetting agents.

Alkalinity is essential in this operation, because of the required emulsifying and dissolving action needed on the grease content of the hair. But when wetting action is provided, nothing approximating the alkalinity of a caustic is needed. There are suitable alkaline salts capable of providing the pH of about 12.5 required for this operation, which, in conjunction with a wetting agent, provide a cleaner that does a very effective job of cleaning. This type of cleaner is made up in a solution of about five lbs. of cleaner to 100 gal. of water. This volume of solution is sufficient for about $\frac{1}{4}$ ton of hair.

After boiling in a vat of this solution for about ten minutes, the hair is drained, rinsed in boiling water and given a final rinse in lukewarm water. Those who have adopted this method of cleaning hog hair feel that the results obtained are definitely superior to those when caustic is used. Cleaned hair is free of any odor and is unusually soft and fine in texture. The time required is considerably less than that for caustic solutions and obviously working conditions are much better, since the fumes and hazards of strong caustics are eliminated. The relatively small amount of cleaner used makes the cost of this method lower than that of caustics, in spite of the lower cost per pound of the latter. These results are directly due to the combination of rapid wetting and penetrating action provided by the wetting agent (as well as consequent speed and thoroughness of rinsing), plus adequate alkalinity for action on the greasy dirt present.

The same type of cleaner is also valuable for scalding operations. Used instead of caustics and soap, it is particularly effective in loosening and dispersing scurf, as well as speeding dehairing by faster wetting of bristles. In scalding, the cleaner is used in a concentration of about 8 oz. per 100 gal. of water, maintained at 140 to 145 F in the scalding vat.

Another interesting use of this type of cleaner is in the cleaning of smoke-houses, where it is used in a steam or compressed air gun to give faster and better cleaning than ordinary caustic solutions. It is also very useful in cleaning stick syrup tanks, conveyors, racks and hooks and on most other greasy equipment which is commonly cleaned with strong caustic solutions.

CORRECTION

The sound unit mentioned in an article entitled "Equipment Firm Finds Music a Valuable Production Incentive," published in the July 31 issue of

THE NATIONAL PROVISIONER, was erroneously described as an RCA licensed system. The unit was manufactured under patent license of the Western Electric Co. and the American Telephone & Telegraph Co.



TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

More Army Boneless Beef Demanded by FDA

THE Food Distribution Administration this week notified all federally inspected beef slaughterers that they will soon be ordered to furnish a substantial proportion of the beef set aside under DFDO 75.2 as Army style frozen boneless beef. The FDA letter, in part, stated:

"It is essential that the Army procure immediately and continuously a much larger proportion of its beef requirements in the form of frozen boneless beef. The response to the requests made to the industry that the quantities of frozen boneless beef be materially increased have not resulted in satisfactory performance and it has become necessary to take positive action to provide the Army with its frozen boneless beef requirements.

"We realize that under present conditions there are many difficulties incident to the accomplishment of the desired result, but we feel sure that the packing industry will not be willing to fall down on the job and suffer by comparison with the accomplishments in other fields where seemingly impossible obstacles in the way of meeting military needs have been overcome.

"It is obvious that within the next few weeks the Army has a right to expect that it be furnished with food in the form which best meets the requirements of military operations, and we doubt whether any packer can justify the production of boneless meat for civilian distribution in the form of cuts, sausage, or canned meats until he has fully met his obligations with respect to Army needs. Civilian consumers, we feel, will be willing and anxious to cooperate by accepting meat with bone in, even though this requires some extra preparation in the homes, in order that the soldiers and sailors may receive better food service.

"This letter is being written at this time so that you can contact the proper Army officials to secure all specification information which you may not now

38th CONVENTION Number

COMPLETE official report of the 38th annual convention of the American Meat Institute, including proceedings, reports on special meetings and other events—fully illustrated—will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER following the convention. The convention will be held October 5 to 7 in Chicago.

Extra copies of the Convention Number must be ordered in advance. Price, single copies, \$1.00 each. Five copies or more, 75c each.

Fill out and return coupon below if extra copies are desired.

The National Provisioner
407 So. Dearborn St., Chicago

Please send me postpaid, . . . copies of
the Official Packers' Convention Number of
THE NATIONAL PROVISIONER.

NAME _____

STREET _____

CITY _____

Remittance enclosed.

have. You should also arrange to place orders for boxes and arrange for freezer space so that your compliance with the program, when it is outlined to you within the next few days, will be immediate and continuous."

In order to make available greater supplies of frozen boneless beef for the U. S. Army, the War Food Administration this week eased the beef set-aside restrictions by issuing Amendment 1 to

DFDO 75.2 to permit federally inspected slaughterers to sell set-aside carcass beef directly to boners holding Army contracts.

The boners, after processing the meat, will deliver it to Army procurement officers. The slaughterer may credit the beef sold to the boner against the amount he is required to set aside for government use. The amendment is retroactive, covering sales between federally inspected slaughterers and boning concerns that have taken place since August 15.

In making transactions of this type, the slaughterer will be required to obtain a certificate from the boning concern showing the amount of beef involved and the contract number the processor holds with the Army.

Army boneless frozen beef is prepared in three classifications: steaks and roasts, stewing and boiling pieces, and ground meat. All bones and fat are removed, leaving only the edible meat. This simplifies its preparation and serving in large-scale army feeding.

ARMY NEEDS CURED PORK

Army officials have reported to the War Meat Board that they desire additional offerings of: a) Overseas hams and domestic hams; b) Overseas bacon. It is pointed out that deliveries of these products at present about equal needs, but that larger offerings are required for future delivery. While Army officials recognize that offerings will be larger later on when hog runs pick up, they would like to have more product offered now from firms in a position to sell.

Simplify Wage Rules

(Continued from page 9.)

wage or salary rates are subject to WLB jurisdiction.

2.—Promotions or reclassifications. When promoted or reclassified into a higher-rated job classification, an employee may receive a rate not in excess of 15 per cent above his rate on his former job or the minimum rate for the new job, whichever is higher. Where



During War-Times, Specify:

LIBERTY BEEF SHROUDS

BEST BUY at any price

THE CLEVELAND COTTON PRODUCTS CO.
Makers of the famous Tutu-Tutu Beef Clothing
CLEVELAND OHIO



PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

an employee has special ability and experience, he may be paid a rate within the appropriate range corresponding to such ability and experience.

3.—*Apprentice or trainee programs.* These involve individual rate adjustments resulting from improvement over specified periods of time, in the productive abilities of apprentices or trainees who are employed under a bona fide apprentice or trainee program (as defined in the order). The increases in rates must conform to standards set forth in a collective bargaining agreement or in the applicable regulations of federal or state agencies.

"Merit increases" are defined as "individual wage or salary adjustments made as a reward for improved quantity and/or quality of work or service." "Automatic length-of-service increases" are defined as "individual adjustments usually made automatically at the end of specified periods of satisfactory service."

THE END

(Please resume reading on page 9.)

Dehairer Maintenance

(Continued from page 10.)

cause any tightness between the meshing teeth will pinch and snap off all the teeth of the pinions as fast as new ones are installed.

Among the most essential parts of the hog dehairer are the belt scrapers. These should be watched closely, espe-

cially during the hard hair season. Resilience in belt scrapers on the first five stars of U-type dehairers is essential; these scrapers should be renewed when the resilience is gone. The replaced scrapers may be used on the discharge end of the machine until no longer fit for service.

In the grate dehairer, the belt scrapers working on the heads should always be in a good resilient condition. Should

tations by amending MPR 389, in which case the clause will become accurate.

Last week THE NATIONAL PROVISIONER reported that OPA was working on a regulation which would limit the volume of sausage, loaves and other manufactured products turned out by slaughterers to an amount equal to their 1941 output. It was explained that such a regulation would be designed to aid the non-slaughtering sausage manufacturer whose output has been reduced as a result of price ceilings and inability to obtain raw materials.

According to one report, such a limitation on sausage production was considered and tabled at a recent meeting of the WMB.

THE END

(Please resume reading on page 11.)



TOUGH...

The Service FORGEWELD

Built To Take Heavy Pounding
Regular Duty Carries 3,600 lbs. per Set
Heavy Duty Carries 8,000 lbs. per Set
Wheels in Metal, Molded Plastic Wheels

SERVICE CASTER & TRUCK DIVISION

of Domestic Industries, Inc.

710 N. Brownwood Ave., Albion, Mich. Eastern Factory: 444-48
Somerville Ave., Somerville (Boston), Mass. Toronto, Canada:
United Steel Corporation, Ltd., Canadian Licensees.

Drop-forged 1 1/2" thick top plate with integral king ball pin... Oversize SAE 1045 steel axle with Hyatt bearing... Swivel ball bearing of twin circles in hardened raceways... (Brinell 250).

SERVICE

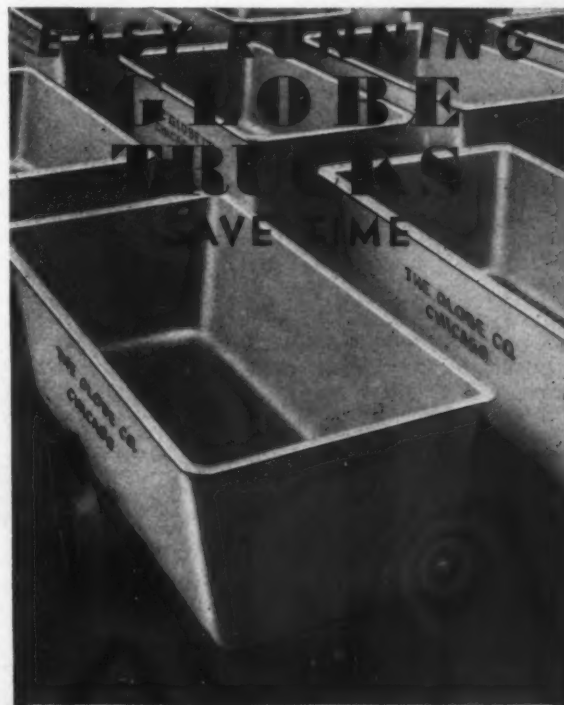


A CHANGE OF SALT MAY HELP YOUR SALES!

• Are you using the right grade and grain of salt?
...the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



THE GLOBE COMPANY

4000 PRINCETON AVENUE • CHICAGO, ILLINOIS

NEW EQUIPMENT *and Supplies*

SMALL OIL RECLAIMER

A new small capacity lubricating oil reclaimer, designed for small plants and organizations having their own fleet of trucks and motor cars, is now being manufactured by the Youngstown Miller Co., Sandusky, O. In addition to reclaiming lubricating oils of the motor fleet, this reclaimer can usually handle a limited quantity of waste lubricating oils drained from equipment used in the plant or manufacturing processes of these companies. It is shown at right.

With a capacity for purifying 8 gal. of dirty oil in 70 to 90 minutes, it is said this reclaimer will handle 2,500 gallons of waste lubricating oil per year when operated only once a day.

This machine has a two-stage filter press, is semi-automatic, operating under thermostatic control, and utilizes common refinery earths. The man operating the machine can do so in addition to his regular work.

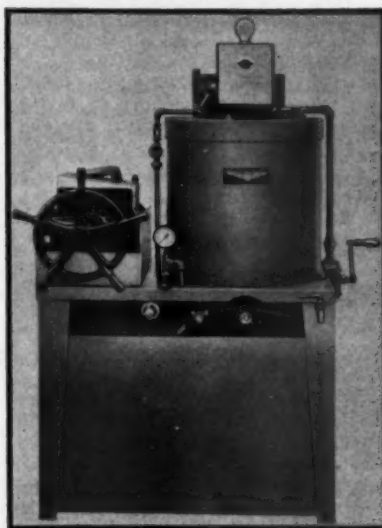
For handling larger quantities of lubricating or hydraulic oils, the company builds these units in seven other sizes. All models are designed to restore used oils to substantially the same values of fire, flash, viscosity, color, neutralization number and precipitation number as the new parent oil. These machines are in service reclaiming oils from diesel engines, aircraft engines, hydraulic machines, ice machines, vacuum pumps, and similar installations.

ELECTRIC INDUSTRIAL TRUCK

A new small size center-control telescopic lift tilting fork truck, known as Model KM30-2, represents the latest development in Yale self-loading materials handling equipment. This compact unit, manufactured by the Yale & Towne Mfg. Co., measures only 98 in. from 30-in. fork tip to stern. It speedily navigates narrow aisles and sharp corners, carrying capacity loads.

Some of the advantages claimed for the fork truck are that it has a single fork height lift of 71½ in. and an additional telescopic lift reaching to 129 in. The truck has four speeds forward and reverse with all controls in easily accessible positions. Hoisting and tilting controls are fitted with mechanical limit safety stops.

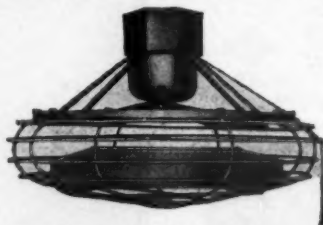
The operator occupies the center of the truck chassis frame in a protected position, with perfect visibility in all directions. For shipping, receiving, warehouse, and general freight handling, as well as moving, tiering, stacking, etc., the 2,000-lb. capacity lift tilting fork truck is said to answer any materials handling problems within its rated capacity.



FLY CHASER FAN

Positive protection against flies in food processing plants is claimed for the Reco Fly Chaser fan, developed by the Reynolds Electric Co., Chicago. Equipped with a two-wing bakelite propeller of 20-in. diameter, the fan is specially designed to blow a large volume of air downward with gentle velocity, providing a continuous stream of air through which flies, mosquitoes and other flying insects will not pass. The device causes no annoyance to persons traversing the air stream.

The unit, according to the manufacturer, nominally will protect a door, window or other opening 4 ft. wide. It can also be supplied with a Deflek-Aire unit to spread the air stream several



feet wider. The device is also available for protection of conveyors, processing machines, cooking vats, wrapping tables and other specific locations.

The fan, which has a speed of 1,650 rpm, can be installed either inside the plant or outside under a canopy and is built to withstand wide changes in climatic conditions. Unit is powered by the Reco motor, which is said to require but infrequent lubrication. The fan is designed with a special "one man" hanger and is easily installed.

New Trade Literature

Rubber Gloves (NL 1,043).—This new catalog section deals with Anode process industrial rubber gloves. The section describes the process by which they are constructed and tells the advantages which this imparts to gloves which must do heavy duty service. Also listed are types and their uses. High natural rubber content and absence of many ingredients which normally go into milled rubber accounts for the high degree of flexibility of these gloves, it is stated.—B. F. Goodrich Co.

Dehydrator (NL 1,042).—"Taylor Control Systems for Food Dehydration" is the title of this bulletin which contains a resume of the essential factors in food drying and includes sketches covering a two-section food dehydrator, a rotary type dryer for meats and other products, and a compartment type dehydrator. Brief but thorough descriptions of instruments for controlling each type of dehydrator are included.—Taylor Instrument Companies.

Water Conditioning (NL 1,031).—The "inside story of boiler water conditioning" is discussed in this interesting bulletin, which explains the types of impurities found in boiler feed water and how these impurities accumulate. Common causes of boiler scale, sludge, corrosion and how to prevent these troubles are described in the bulletin, which deals with deconcentrator systems for treating and purifying boiler water.—Elgin Softener Corp.

Controls (NL 1,041).—A new 4-page bulletin containing complete catalog information on electronic level controls has recently been issued. Types are available to provide single level indication and control, on and off pump control at two levels, boiler feedwater control, and tank condensate signals. Drawings of typical applications and photographs are included.—Photoswitch Inc.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(9-4-G)

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

No.

Name

City

Street

Quotas Suspended

(Continued from page 8.)

There is reason to believe that the move may have come partly as a result of the shortage of storage space. Warehouses have been crowded (although the report on meat stocks at seven markets for September 1 showed a 12,000,000-lb. drop from the August 1 level) and packers who could sell only a certain proportion of their production in the civilian market, and who could not sell immediately to the government, have found it difficult to store product.

Their reluctance to buy and process more livestock under such conditions is said to have resulted in some complaints by producers.

Hope to Boost Slaughter

WFA officials are also said to hope that the new plan will encourage slaughter in the next two months and thus avoid a glut in the late fall and winter when the peak runs usually appear. However, since the suspension of quotas did not affect FDA limitations on packer inventories, most of the product from livestock killed in the next few months must be processed and sold immediately and cannot be used to build stocks.

Uncertainty over some features of the new plan was clarified this week-end when it was determined that:

- 1.—Limitations on deliveries of carcasses and cutters are suspended.
- 2.—Restrictions on inventories are still in force.
- 3.—Companies whose quota period ends September 4 are required to file compliance reports for August, but they are not restricted on domestic sales from 12:01 a.m. September 1.

The War Food Administration announced that the suspension of all quota limitations on livestock slaughter and the delivery of meat to the civilian markets would be effective during a two-month period beginning at 12:01 a.m., September 1, and ending at midnight, October 31. During this period licensed slaughterers will be permitted to operate without quota limitations. The order in effect suspends the operation of Sec-

tions B, G, H, I, J, K and L of DFDO 75.1, but all other provisions of that order remain effective.

Under the WFA action, the provisions of Food Distribution Order 75.1, relating to quotas for beef, veal, pork, and lamb and mutton for all classes of slaughterers have been suspended.

All other provisions of the licensing program for slaughterers, contained in FDO 75 and FDO 75.2 remain in effect. These include the provisions requiring a license to slaughter livestock, requiring beef to be set aside for the armed forces, prohibiting slaughterers from paying less than the support prices for hogs established by War Food Administration, or paying more than any ceiling established on hog prices by the Office of Price Administration, and requiring the collection of ration tickets for meat in accordance with the rationing program of the Office of Price Administration. Also remaining in effect are provisions of FDO 75.1 which require that meat be stamped with the license or permit number and that records be kept and reports be made.

THE END

(Please resume reading on page 9.)

August Meat-Lard Output 201,000,000 Lbs. Over 1942

Despite the fact that 557,000 more head of cattle, calves, sheep and lambs were dressed in federally inspected meat packing establishments in August than in the previous month, total production of all dressed meats, including lard, showed a decrease of 7 per cent, due to 927,000 fewer hogs being slaughtered, according to the monthly review of the livestock and meat situation by the American Meat Institute.

The Institute explained that the 4,500,000 hogs dressed last month, while a million more head than in any other August on record, represented a decrease of 17 per cent from July. Approximately 1,000,000 head of cattle were dressed in August, and this number has been equalled only during two previous Augusts on record. Slaughter

of sheep and lambs during August—2,300,000 head—was the biggest on record, with the exception of last October.

The Institute's survey showed that whereas production of all federally inspected meats, including lard, for August, surpassed that of a year ago by 201,000,000 lbs., last month's production fell short by 115,000,000 lbs. of July this year, due principally to a 17 per cent or normal seasonal decrease in hog slaughter.

CONVERSION FACTOR CHANGE

The War Food Administration has made changes relating to conversion factors of pork by amending DFDO 75.1 effective August 15.

In the original order the conversion factor relating to dressed carcasses of pork read "Fatted, skinless hams and shoulders—1.45." In the new amendment this line is superseded by the following: "Fatted, skinless hams and shoulders—1.33"; and "Fatted, skinless picnics—1.45." Slaughterers who operate under federal inspection, and others whose quota bases exceed 2,000,000 lbs. dressed weight per year use these conversion factors in computing quotas and deliveries.

AUTHORITY DELEGATED

By a delegation of authority under FDO 75.1, the administrator or alternate administrator has been authorized, subject to supervision of the chief of the livestock and meats branch, FDA, to grant or deny petitions for relief from hardship submitted by any slaughterer, and to issue and revoke licenses and establish, revise and revoke quotas for "national packers." The delegation also outlines the duties and powers of county war boards, area supervisors, state supervisors and regional directors.

It is estimated that approximately one-half of all the meat consumed by our armed forces is beef.

ICE PICKS COMMERCIAL BUTCHERS' CLEAVERS INDUSTRIAL

Ask Your Supplier, or Write Department NP9

CHAS. D. BRIDDELL, INC.
CRISFIELD, MARYLAND

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs
465 Lexington Ave. New York City

BUY...

.. WAR BONDS AND STAMPS
for Military Protection

.. CAHN TUBING
for better Meat Protection

Fred C. Cahn
222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

STOCKS AT SEVEN MARKETS

For some time, hog slaughter under federal inspection has been on the increase as the result of the sharp upward movement in production. During August the marketward movement of hogs was somewhat reduced and pork and lard production showed a slight reduction.

Stocks of pork meats at the seven markets at the close of business on August 31 showed a reduction of 12,203,993 lbs. compared with a month earlier and the August 31 total at 150,625,807 lbs. compares with 97,044,663 lbs. on the corresponding date a year ago. The greater part of the reduction was noted in S.P. meats, which totaled 60,794,139 lbs. on August 31, 1943, compared with 75,432,033 lbs. a month earlier and 47,197,779 lbs. on August 31, 1942. A slight increase in stocks of D.S. meats partially offset this reduction; the total D.S. meats on August 31 at 64,584,423 lbs. compared with 61,503,276 lbs. a month earlier and only 32,177,783 lbs. a year ago. Stocks of other cut meats showed practically no change compared with a month earlier.

Stocks of all lard at the seven markets on August 31 at 70,758,691 lbs. were practically unchanged from the 70,889,292 lbs. reported on July 31 and compared with 32,877,050 lbs. on August 31, 1942.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Aug. 31, 1943, with comparisons as es-

pecially compiled by THE NATIONAL PROVISIONER:

	Aug. 31, 1943 lbs.	July 31, 1943 lbs.	Aug. 31, 1942 lbs.
Tot. S.P. meats	60,794,139	75,432,033	47,197,779
Tot. D.S. meats	64,584,423	61,503,276	32,177,783
Other cut meats	25,247,245	25,804,491	17,669,101
Tot. all meats	150,625,807	162,829,800	97,044,663
P.S. lard	13,879,001	18,323,812	11,527,247
Other lard	56,879,690	52,565,480	21,349,803
Total lard	70,758,691	70,889,292	32,877,050
S.P. reg. hams	4,144,918	5,546,566	8,019,155
S.P. skin'd.			
hams	20,665,582	20,571,238	13,621,147
S.P. picnic	1,855,950	2,039,423	1,337,282
D.S. bellies	30,412,056	27,218,065	17,235,350
D.S. fat backs	34,172,307	34,286,611	14,942,433

CHICAGO PROVISION STOCKS

While lard holdings at Chicago showed an increase of about 4,500,000 lbs. in August compared with the preceding month, holdings of meats were practically unchanged. On August 31 total lard holdings in Chicago amounted to 56,854,660 lbs. compared with 51,026,144 lbs. a month earlier and only 26,133,779 lbs. on August 31, 1942. P.S. lard made since October 1, 1942, showed a reduction of 1,728,776 lbs. compared with the July 31 total and compared with 6,250,054 lbs. on August 31, 1942. This decrease was more than offset by the 7,357,292-lb. increase in holdings of other lard on August 31, 1943. On July 31, 1943, stocks of other lard amounted to 45,478,698 lbs. and the August 31, 1942, figure was 2,667,353 lbs.

Stocks of D.S. clear bellies on hand on August 31, at 15,445,139 lbs., were 3,069,591 lbs. greater than the July 31 total and compared with 8,314,690 lbs.

on August 31, 1942. Contract clear bellies showed a slight increase but the bulk of the gain was made in stocks of other D.S. clear bellies.

On August 31, stocks of other cut meats amounted to 16,267,745 lbs. compared with 15,704,866 lbs. a month earlier and 10,837,169 lbs. a year ago.

	Aug. 31, 1943, lbs.	July 31, 1943, lbs.	Aug. 31, 1942, lbs.
All bbl. pk. (bbls.)	3,092	3,851	4,361
P.S. lard (a)	8,819,670	5,547,446	6,250,054
P.S. lard (b)			2,224,461
P.S. lard (c)			7,111,950
Other lard	52,835,990	45,478,698	2,667,353
All kinds of lard in store a/c FSCC			14,942,433
Total lard	56,854,660	51,026,144	26,133,779
D.S. clear bellies (contract)	709,500	458,000	600,000
D.S. clear bellies (other)	14,735,339	11,916,948	7,931,000
D.S. rib bellies			234,000
D.S. fat backs	28,324,808	26,279,429	7,868,970
S.P. hams	1,484,802	2,091,839	4,561,291
S.P. skinned hams	8,880,134	10,757,986	7,571,720
S.P. bellies	15,891,636	10,901,874	12,377,200
S.P. picnic, S.P. Boston shldr.	1,111,371	1,331,863	1,010,200
Other cut meats	16,267,745	15,704,866	10,837,169
Total all meats	85,605,635	85,443,363	52,768,200

(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942. (c) Made previous to Oct. 1, 1941.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended August 28, 1943 were reported as follows:

	Week Aug. 28	Previous week	Same week '42
Cured meats, lbs.	42,729,000	35,119,000	35,740,000
Fresh meats, lbs.	32,807,000	87,317,000	50,712,000
Lard, lbs.	6,176,000	7,645,000	7,425,000

Watch Classified page for good men.

MINUS CUT-OUT MARGINS CONTINUE INCREASE AT SLOWER RATE

(Chicago costs and prices, first four days of week.)

Average hog costs at Chicago during the first four days of the week were a little higher than in the same period a week earlier; as a result, the minus cutting margins were a little larger. However, the increase in cost of 2.40@2.70-lb. butchers was slight (a reversal of the

trend in recent weeks) and the minus cutting margin on these heavies at \$1.54 was only 2c over a week earlier. The loss on 180@220-lb. hogs at \$1.44 was up 7c and on the 220@240-lb. at \$1.61 was up 8c.

	180-220 lbs.					220-240 lbs.					240-270 lbs.				
	Value					Value					Value				
	Pct. live wt.	Pct. fn. yield	Price per lb.	per cwt. alive	per cwt. fn. yield	Pct. live wt.	Pct. fn. yield	Price per lb.	per cwt. alive	per cwt. fn. yield	Pct. live wt.	Pct. fn. yield	Price per lb.	per cwt. alive	per cwt. fn. yield
Regular hams	13.9	20.2	21.4	\$ 2.97	\$ 4.32	13.7	19.4	21.0	\$ 2.88	\$ 4.07	12.9	18.1	23.0	\$ 2.97	\$ 4.18
Skinned hams															
Picnics	5.6	8.1	20.0	1.12	1.64	5.4	7.7	20.0	1.08	1.54	5.3	7.5	20.0	1.06	1.50
Boston butts	4.2	6.1	24.5	1.08	1.49	4.1	5.8	24.5	1.00	1.42	4.1	5.8	23.5	.96	1.38
Loins (blade in)	10.1	14.6	23.3	2.35	3.40	9.8	13.9	21.8	2.14	3.08	9.7	13.6	20.8	2.02	2.80
Bellies, S. P.	11.0	15.9	17.3	1.90	2.75	9.5	13.5	16.3	1.55	2.20	3.9	5.5	15.3	.60	.84
Bellies, D. S.						2.1	3.0	15.0	.32	.45	8.5	12.0	15.0	1.25	1.80
Fat backs						3.2	4.5	10.5	.34	.47	4.5	6.3	11.0	.50	.70
Plates and jowls	2.8	4.1	10.1	.28	.41	3.0	4.3	10.1	.30	.43	3.4	4.8	10.1	.34	.48
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27	.38
P. S. lard, rend. wt.	12.5	18.1	12.8	1.00	2.32	11.0	15.6	12.8	1.41	2.00	10.1	14.2	12.8	1.29	1.82
Spareribs	1.6	2.3	16.0	.36	.57	1.6	2.3	15.5	.22	.31	1.6	2.3	12.9	.19	.28
Regular trimmings	3.1	4.5	17.8	.35	.50	2.9	4.1	17.8	.52	.73	2.8	4.0	17.8	.50	.71
Feet, tails, neckbones	2.0	2.9		.12	.18	2.0	2.8		.12	.18	2.0	2.8		.12	.18
Offal and miscellaneous				.50	.71				.50	.71				.50	.71
TOTAL YIELD AND VALUE	69.0	100.0		\$12.95	\$18.80	70.5	100.0		\$12.65	\$17.92	71.0	100.0		\$12.60	\$17.75
				Per cwt. alive					Per cwt. alive					Per cwt. alive	
Cost of hogs				\$14.94					\$14.98					\$14.96	
Credit for subsidy				1.30					1.30					1.30	
				\$13.64					\$13.68					\$13.56	
Condemnation loss				.08	Per cwt. fn. yield				.08	Per cwt. fn. yield				.08	Per cwt. fn. yield
Handling and overhead				.67					.58					.52	
TOTAL COST PER CWT.				\$14.89	\$20.85				\$14.34	\$20.34				\$14.16	\$19.94
TOTAL VALUE				12.95	18.80				12.65	17.92				12.60	17.75
-Cutting margin				1.44	2.05				1.69	2.42				1.56	2.19
+Cutting margin															
-Margin last week				1.37	1.96				1.61	2.30				1.54	2.17

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....28	Tallow & Greases...32
Carlot Provisions...31	Vegetable Oils...33
Closing Markets...35	Hides.....34
L. C. L. Prices.....30	Livestock.....36

Hogs and Pork

HOGS

Chicago hog market this week: All weights of hogs as well as sows are 10@15c above the close of last week.

	Thurs.	Week ago
Chicago, top	\$15.25	\$15.05
4 day avg.....	14.35	14.40
Kan. City, top.....	14.80	14.50
Omaha, top.....	14.75	14.40
St. Louis, top.....	15.25	15.10
Corn Belt, top.....	14.60	15.10
Buffalo, top.....	15.75	15.50
Pittsburgh, top.....	15.40	15.35
Receipts—20 markets		
4 days	322,000	358,000
Slaughter—		
27 points*	674,768	691,392
Cut-out	180	220-240-
results	220 lb. 240 lb. 270 lb.	
This week	1.44	1.69 1.56
Last week	1.37	1.61 1.54

PORK

Chicago carlot pork:

Green hams,		
all wts.	20% @ 21 1/2	20% @ 21 1/2
Loins, all wts.	19 1/4 @ 22 1/2	19 1/4 @ 22 1/2
D.S. bellies,		
all wts.	15 1/4	15%
Picnics,		
all wts.	19%	19%
Reg. trim'ngs.	17%	17%
New York:		
Loins, 8-10 lbs.—	25 1/4 @ 28%	
Loins, 10-12 lbs.—	25 1/4 @ 28%	
Loins, 12-15 lbs.—	23 1/4 @ 27 1/4	
Loins, 16-22 lbs.—	22% @ 26 1/4	
Sldrs., skinned		
8-12 lbs.	24 1/4 @ 27 1/4	
Boston butts,		
4-8 lbs.	27 1/4 @ 30 1/4	
Lard—Cash	13.80b	13.80b
Loose	12.80b	12.80b
Leaf	12.75n	12.75n

*Week ended August 27.

Cattle and Beef

CATTLE

Chicago cattle market this week: Choice steers were steady to 25c lower while others were 25@50c off. Cows sold steady to 25c lower.

	Thurs.	Week ago
Chicago steer, top...	\$16.75	\$16.50
4 day avg.....	15.35	15.50
Kan. City, top.....	15.25	15.50
Omaha, top.....	15.50	15.25
St. Louis, top.....	15.75	15.50
St. Joseph, top.....	15.00	15.40
Bologna bull, top...	13.25	13.75
Cutter cow, top.....	8.50	9.00
Canner cow, top.....	7.50	8.00
Receipts—20 markets		
4 days	278,000	270,000
Slaughter—		
27 points*	165,459	156,999

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ..	20.00@22.00	20.00@22.00
Phila.	20.00@22.00	20.00@22.00
New York.	20.00@22.50	20.00@22.50
Dr. canners, Northern		
all weights..	12%	14%
Cutters,		
all weights..	12%	14%
Bologna bulls,		
all wts.	12%	15%

*Week ended August 27.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—August 31

	lbs.
Total Lard	56,654,660
Total Meat.....	85,605,635

By-Products

HIDES

Thurs.

Week ago

Chicago hide market fairly active.

Native cows...	.15 1/2	.15 1/2
Kipskins20	.20
Calfskins23 1/2 @ 27	.23 1/2 @ 27
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow firm.

Extra

Chicago tallow slow.

Prime

Chicago greases slow.

A-White

New York greases firm.

A-White

Chicago by-products:

Cracklings

Tankage, unit ammo.

Blood

Digester tankage

60%

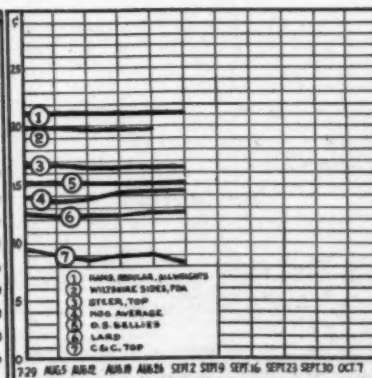
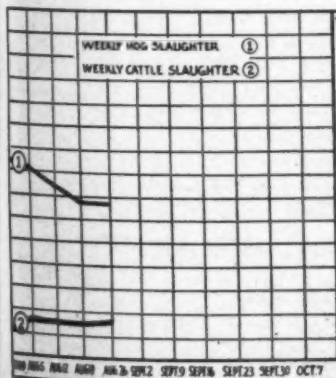
Cottonseed oil,

Valley

BUSINESS INDICATORS

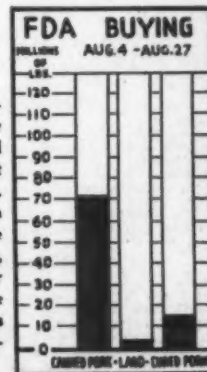
Wholesale Prices (1926=100)

	August 21 1943	August 22 1942
All commodities...	102.8	98.9
Food	105.8	100.8
Prices (1926=100)	May 1943	May 1942
Farm Products.....	125.7	104.4



PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef	
	Week ended Sept. 2, 1943 per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., comm., all wts.	19
Steer, hfr., utility, all wts.	18
Cow, comm. and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and comm.	19
Cow forequarters, good and comm.	17

†Beef Cuts

Steer, hfr., short loin, choice	33
Steer, hfr., short loin, good	31 1/2
Steer, hfr., short loin, comm.	29 1/2
Steer, hfr., short loin, utility	28 1/2
Cow, short loin, good and comm.	25 1/2
Cow, short loin, utility	22 1/2
Steer, hfr., round, choice	22 1/2
Steer, hfr., round, good	21 1/2
Steer, hfr., round, comm.	20 1/2
Steer, hfr., round, utility	19 1/2
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, comm.	27 1/2
Steer, hfr., loin, utility	26 1/2
Cow, loin, utility	20 1/2
Cow round, good and comm.	19 1/2
Cow round, utility	18 1/2
Steer, hfr., rib, choice	24 1/2
Steer, hfr., rib, good	23 1/2
Steer, hfr., rib, comm.	22 1/2
Steer, hfr., rib, utility	21 1/2
Cow rib, good and comm.	21 1/2
Cow rib, utility	19 1/2
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, comm.	25 1/2
Steer, hfr., cow flank, all grades	18 1/2
Cow sirloin, good and comm.	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., saw flank, all grades	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	19 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, comm.	18 1/2
Steer, hfr., reg. chuck, utility	18 1/2
Cow reg. chuck, good and comm.	18 1/2
Cow reg. chuck, utility	16 1/2
Steer, hfr., c.e. chuck, choice	19 1/2
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, comm.	18 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and comm.	16 1/2
Cow, c.e. chuck, utility	15 1/2
Steer, hfr., forehand, all grades	12 1/2
Cow forehand, all grades	12 1/2
Steer, hfr., brisket, choice	16 1/2
Steer, hfr., brisket, good	16 1/2
Steer, hfr., brisket, comm.	14 1/2
Steer, hfr., brisket, utility	14 1/2
Cow brisket, good and comm.	14 1/2
Cow brisket, utility	14 1/2
Steer, hfr., back, choice	21 1/2
Steer, hfr., back, good	20 1/2
Cow back, utility	16 1/2
Cow back, good and comm.	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and comm.	17 1/2
Cow arm chuck, utility	15 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, comm. and utility	13 1/2
Cow short plate, good and comm.	13 1/2
Cow short plate, utility	13 1/2

*Quotations on beef items include permitted additions for Zone 3, plus 50c per cwt. for local delivery.

Veal

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23

*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or frozen	22 1/2
Sweetbreads	22 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	4 1/2
Tripe, cooked	8 1/2
Livers, unblemished	28 1/2
Kidneys	11 1/2

*Veal Products

Brains	9 1/2
Calf livers, Type A	40 1/2
Sweetbreads, Type A	39 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.65. For packing in shipping containers, add per cwt. 12 1/2 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb	
Choice lambs	2535
Good lambs	2385
Medium lambs	2185
Choice hindquarters	2910
Good hindquarters	2135
Choice forelegs	2185
Good forelegs	2080
†Lamb tongues, Type A	14 1/2

**Mutton	
Choice sheep	1260
Good sheep	1135
Choice saddles	1560
Good saddles	1435
Choice forelegs	1685
Good forelegs	1600
Mutton legs, choice	1685
Mutton loins, choice	1560

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22 1/2
Picnics	19 1/2
Tenderloins	21 1/2
Skinned shoulders	21 1/2
Spare ribs, under 9 lbs. av.	15 1/2
Boston butts, 4 to 8 lbs. av.	24 1/2
Boneless butts, cellar trim.	29
Neck bones	4
Pigs' feet	4
Kidneys	10
Livers, unblemished	13
Brains	13
Bars	5 1/2
Snouts, lean out	8 1/2
Heads	8 1/2
Chitterlings	7 1/2

*Prices carlot and loose basis.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	26 1/2
parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs.	26 1/2
parchment paper	26 1/2
Picnics, 4/8 lbs. short shank, wrapped	26
Fancy bacon, 5/8 lbs. wrapped	26
Standard bacon, 5/8 lbs. wrapped	24
No. 1 beef sets, smoked	46 1/2
Insides, O Grade	44 1/2
Outsides, O Grade	42 1/2
Kneecaps, O Grade	42 1/2

*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.60
Regular trips, 200-lb. bbl.	21.00
Honeycomb trips, 200-lb. bbl.	21.00
Pocket honeycomb trips, 200-lb. bbl.	24.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	23.50
100-125 pieces	23.50
Clear plate pork, 25-35 pieces	23.00
Brisket pork	23.50
Plate beef, 200-lb. bbl.	32.50
Extra plate beef, 200 lb. bbl.	34.00

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	17 1/2
Special lean pork trimmings 95%	27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	17 1/2
Pork hearts	11 1/2
Pork livers	12 1/2
Boneless bulk meat	17 1/2
Boneless chunks	16 1/2
Shank meat	16 1/2
Beef trimmings	14 1/2
Dressed canners	12 1/2
Dressed cutter cows	12 1/2
Dressed bologna bulls	15 1/2
Tongues, canner	15 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	38
Thuringer	31
Farmer	41
Holsteiner	41
B. C. salami, choice	54
Milana, salami, choice in hog bungs	unquoted
B. C. salami, new condition	52
Frisses, choice, in hog middles	unquoted
Genoa style salami, choice	63
Pepperoni	50 1/2
Mortadella, new condition	28
Cappicola (cooked)	40
Italian style hams	42

DOMESTIC SAUSAGE

(Quotations cover grade AA.)

†Pork sausage, hog casings	29 1/2
†Pork sausage, bulk	29 1/2
†Frankfurters, in sheep casings	29 1/2
†Frankfurters, in hog casings	29 1/2
†Bologna	29 1/2
†Bologna, in artificial casings	29 1/2
Liver sausage in beef rounds	29 1/2
Liver sausage in hog bungs	29 1/2
Smoked liver sausage in hog bungs	29 1/2
Head cheese	29 1/2
New England luncheon specialty	29 1/2
Minced luncheon specialty, choice	29 1/2
Tongue and blood	29 1/2
Blood sausage	29 1/2
Sausage	29 1/2
Pelish sausage	29 1/2

†Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meals where no local delivery is made. Prices include butting or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. w'ho. stock):	
In 425-lb. bbls., delivered	4.30
Saltpeter, less than ten lots, f.o.b. N. Y.	4.30
Del. radine granulated	4.30
Small crystals	4.30
Medium crystals	4.30
Large crystals	4.30
Pure rfd. gran. nitrate of soda	4.30
Pure rfd. powdered nitrate of soda	4.30
Salt, per ton, in minimum car of 90,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.30
Medium, kiln dried	12.30
Rock, bulk, 40 ton cars	4.30

*Sugar—Raw, 96 basis, f.o.b. New Orleans. Standard gran., f.o.b. refiners (3%)

Packers curing sugar, 250 lb. bags, 2 lb. boxes 2 1/2¢. Dextrose, in car lots per cwt. (cotton) in paper bags

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	16 @ 19
Domestic rounds, over 1 3/4 in.	16 @ 19
140 pack	16 @ 19
Export rounds, wide, over 1 1/2 in.	40 @ 41
Export rounds, medium, 1 1/2 to 1 3/4 in.	23 @ 24
Export rounds, narrow, 1 1/4 in. under	24 @ 24
No. 1 weasands	35 @ 36
No. 2 weasands	35 @ 36
No. 1 bungs	16 @ 17
No. 2 bungs	16 @ 17
Middles, select, wide, 2 1/2 to 2 3/4 in.	20 @ 21
Middles, select, extra, 2 1/2 to 2 3/4 in.	20 @ 21
Middles, select, extra, 2 1/2 in. & up	1.10 @ 1.25
Dried or salted binders, per piece:	
12-15 in. wide, flat	66 @ 69
10-12 in. wide, flat	66 @ 69
8-10 in. wide, flat	62 @ 65
6-8 in. wide, flat	62 @ 65

Hog casings:	
Extra narrow, 20 mm. & dn.	2.00 @ 2.15
Narrow medium, 20 @ 32 mm.	2.15
Medium, 32 @ 35 mm.	2.15
English, medium, 35 @ 38 mm.	1.75
Wide, 38 @ 43 mm.	1.40 @ 1.50
Extra wide, 43 mm.	1.22 @ 1.35
Export bungs	17 @ 20
Large prime bungs	11 @ 11
Medium prime bungs	11 @ 11
Small prime bungs	11 @ 11
Middle, per set	20 @ 21

SPICES

(Basis Chicago, original bbls., bags or bins)

	Whole	Ground
Allspice, prime	33	26
Realized	34	26
Chili pepper	41	39
Powder	40	39
Cloves, Amboyna	24	27 1/2
Zansibar	24	27 1/2
Ginger, Jamaica, unbleached	34	40
Mace, Fancy Banda	1.08	1.10
East Indies	98	98
East & West Indies Blend	49	49
Mustard flour, fancy	1.00	1.00
No. 1	67	65
Nutmeg, fancy Banda	35	35
East Indies	65	65
East & West Indies Blend	65	65
Paprika, Spanish	15 1/2	15 1/2
Pepper, Cayenne	16	15 1/2
Red No. 1	11	11
Black Malabar	8 1/2	8 1/2
Black Lampung	15 1/2	15 1/2
Pepper, white Singapore	16	15 1/2
Mustok	16	15 1/2
Packers		

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.10	1.10
Comino seed	15 1/2	15 1/2
Coriander Morocco bleached	19	17 1/2
Coriander Morocco natural No. 1	15 1/2	15 1/2
Mustard seed, fancy yellow	25	25
American	51	51
Marjoram, Chilean	20	20
Oregano	20	20

MARKET PRICES

New York

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, comm.....	19
Steer, heifer, utility.....	17
Cow, good and comm.....	19

The above quotations do not include charges for butchering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/2
Steer, heifer, triangle, good.....	20 1/2
Steer, heifer, triangle, comm.....	19 1/2
Steer, heifer, triangle, utility.....	17 1/2
Steer, hfr., reg. chuck, choice.....	24
Steer, hfr., reg. chuck, good.....	22 1/2
Steer, hfr., reg. chuck, comm.....	21 1/2
Steer, hfr., reg. chuck, utility.....	18 1/2

above quotations include permitted additions for zone 9, plus \$1.50 per cwt. for koshering plus 10c per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/2
Steer, heifer, rib, good.....	24 1/2
Steer, heifer, rib, comm.....	22 1/2
Steer, heifer, rib, utility.....	20
Steer, heifer, loin, choice.....	31
Steer, hfr., loin, good.....	29 1/2
Steer, hfr., loin, comm.....	24 1/2
Steer, hfr., loin, utility.....	21 1/2

above prices are for zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western	City
Pork loins, fresh, 12 lbs. down.....	23 1/2	24 1/2
Shoulders, regular.....	20 1/2	21 1/2
Butts, regular, 4/8 lbs.....	24 1/2	25 1/2
Hams, regular, under 14 lbs.....	25 1/2	26 1/2
Hams, skinned fresh, under 14 lbs.....	25 1/2	26 1/2
Picnics, fresh, bone in.....	19 1/2	21 1/2
Pork trimmings, extra lean.....	19 1/2	21 1/2
Pork trimmings, regular.....	19 1/2	21 1/2
Ham ribs, medium.....	18 1/2	19 1/2
Pork loins, fresh, 10/12 lbs.....	24 1/2	25 1/2
Shoulders, regular.....	21 1/2	22 1/2
Butts, boneless, C. T.....	31	32 1/2
Hams, regular, under 14 lbs.....	25 1/2	26 1/2
Hams, skinned, under 14 lbs.....	25 1/2	26 1/2
Picnics, bone in.....	19 1/2	21 1/2
Pork trimmings, extra lean.....	19 1/2	21 1/2
Pork trimmings, regular.....	19 1/2	21 1/2
Ham ribs, medium.....	18 1/2	19 1/2
Butter butts, 4/8 lbs.....	27 1/2	

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down.....	44
Cooked hams, skinned, fattened, 8 lbs. down.....	47 1/2

*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/18 lbs.....	27 1/2
Regular hams, over 18 lbs.....	26 1/2
Skinned hams, under 14 lbs.....	30 1/2
Skinned hams, 14/18 lbs.....	30
Skinned hams, over 18 lbs.....	29
Picnics, bone in.....	26 1/2
Bacon, western, 5/12 lbs.....	26 1/2
Bacon, city, 5/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hog, good and choice, head on, leaf fat in.....	
Aug. 28, 81 to 90 lbs.....	\$20.29
100 to 119 lbs.....	20.24
120 to 136 lbs.....	20.18
137 to 153 lbs.....	20.24

***DRESSED VEAL

Hide off

Choice, 170@315 lbs.....	22.63
Good, 170@315 lbs.....	21.63
Common, 170@315 lbs.....	19.63
Utility, 170@315 lbs.....	17.63

*Quotations are for zone 9 and include 50c for delivery. An additional 1/4c per cwt. permitted if wrapped in stockinette.

*DRESSED SHEEP AND LAMBS

Lamb, choice.....	27
Lamb, good.....	25 1/2
Lamb, commercial.....	23 1/2
Mutton, good, s.....	14 1/2
Mutton, comm., m.....	13

*Quotations are for zone 9, and include 10c for stockinette, 25c for delivery, plus \$1 per cwt. for butchering.

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, SEPT. 2, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10.....	21 1/2	24 1/2
10-12.....	21 1/2	24 1/2
12-14.....	21 1/2	24 1/2
14-16.....	20 1/2	24

BOILING HAMS

	Fresh or Frozen	S.P.
10-18.....	20 1/2	24
18-20.....	19 1/2	23
20-22.....	19 1/2	23

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12.....	23 1/2	26 1/2
12-14.....	23 1/2	26 1/2
14-16.....	22 1/2	26
16-18.....	21 1/2	25
18-20.....	21 1/2	25
20-22.....	21 1/2	25
22-24.....	21 1/2	25
24-26.....	21 1/2	25
26-28.....	21 1/2	25
28-30.....	21 1/2	25
30/up.....	21 1/2	25

PICNICS

	Fresh or Frozen	S.P.
4-6.....	19 1/2	22 1/2
6-8.....	19 1/2	22 1/2
8-10.....	19 1/2	22 1/2
10-12.....	19 1/2	22 1/2
12-14.....	19 1/2	22 1/2

Short shank 1/2c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
4-8.....	17 1/2	20 1/2
8-10.....	16 1/2	19 1/2
10-12.....	16 1/2	19 1/2
12-14.....	15 1/2	18 1/2
14-16.....	15 1/2	18 1/2
16-18.....	14 1/2	17 1/2

GREEN AMERICAN BELLIES

16-20.....	13 1/2
20-25.....	13 1/2
25 and up.....	13 1/2

D. S. BELLIES

	Clear	Rib
18-20.....	14 1/2	14 1/2
20-25.....	14 1/2	14 1/2
25-30.....	14 1/2	14 1/2
30-35.....	14 1/2	14 1/2
35-40.....	14 1/2	14 1/2
40-50.....	14 1/2	14 1/2

D. S. FAT BACKS

6-8.....	10 1/2	10 1/2
8-10.....	10 1/2	10 1/2
10-12.....	10 1/2	10 1/2
12-14.....	10 1/2	10 1/2
14-16.....	10 1/2	10 1/2
16-18.....	11 1/2	11 1/2
18-20.....	11 1/2	11 1/2
20-25.....	11 1/2	11 1/2

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates.....	10 1/2	11
Clear plates.....	9 1/2	10
Jowl butts.....	9 1/2	10
Square jowls.....	11	12

Quotations on green pork cuts based on OPA revised MPR No. 148, and amendment No. 5 to MPR 148, effective June 14, 1943. Cured pork cuts, until June 23, 1943, still based on revised MPR No. 148 and amendments 1 and 2.

*FANCY MEATS

Tongues, Type A.....	23 1/2
Sweetbreads, beef, Type A.....	24 1/2
Sweetbreads, veal, Type A.....	41 1/2
Beef kidneys.....	12 1/2
Liver, beef, Type A.....	24 1/2
Ox-tails, under 1/2 lb.....	9 1/2

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.025.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

FUTURE PRICES

SATURDAY, AUGUST 28, 1943

LARD:	Open	High	Low	Close
Sept.....				13.80ax
Oct.....				13.80ax
Nov.....				13.80ax
Dec.....				13.70ax
Jan.....				13.70ax
May.....				13.70ax

MONDAY, AUGUST 30, 1943

Sept.....	13.80ax
Oct.....	13.80ax
Nov.....	13.80ax
Dec.....	13.70ax
Jan.....	13.70ax
May.....	13.70ax

TUESDAY, AUGUST 31, 1943

Sept.....	13.80ax
Oct.....	13.80ax
Nov.....	13.80ax
Dec.....	13.70ax
Jan.....	13.70ax
May.....	13.70ax

WEDNESDAY, SEPTEMBER 1, 1943

Sept.....	13.80ax
Oct.....	13.80ax
Nov.....	13.80ax
Dec.....	13.70ax
Jan.....	13.70ax
May.....	13.70ax

THURSDAY, SEPTEMBER 2, 1943

Sept.....	13.80ax
Oct.....	13.80ax
Nov.....	13.80ax
Dec.....	13.70ax
Jan.....	13.70ax
May.....	13.60ax

FRIDAY, SEPTEMBER 3, 1943

Sept.....	13.80ax
Oct.....	13.80ax
Nov.....	13.80ax
Dec.....	13.65ax
Jan.....	13.65ax
May.....	13.70ax

There were no sales on any of the above dates. Open interest each day: Sept. 2; Oct. 2; May 1.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 28.....	13.80n	12.80n	12.75n
Monday, Aug. 30.....	13.80n	12.80n	12.75n
Tuesday, Aug. 31.....	13.80n	12.80n	12.75n
Wednesday, Sept. 1.....	13.80n	12.80n	12.75n
Thursday, Sept. 2.....	13.80n	12.80n	12.75n
Friday, Sept. 3.....	13.80n	12.80n	12.75n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago.....	14.55
Kettle rend, tierces, f.o.b. Chicago.....	15.05
Leaf, kettle rend, tierces, f.o.b. Chicago.....	15.05
Neutral, tierces, f.o.b. Chicago.....	15.55
Shortening, tierces, c.a.f.....	16.50

MORRELL AD BOOSTS MORALE

The Sioux Falls, S. D., plant of John Morrell & Co. recently published a forceful advertisement in the *Sioux Falls Argus-Leader* tied in closely with the war effort and carrying helpful suggestions on what civilians can do to carry their part of the war load.

Featuring a photograph of Helen Hiner, a sliced bacon department employee, and her two boys, former company employees now in the armed forces, the ad emphasized that Morrell workers, in addition to their vital production of meat, are also buying war bonds, sharing their cars, saving scrap and keeping their Victory gardens growing.

Watch the Classified Advertisements page for bargains in equipment.

Shortage Curtails Tallow and Grease Trade Volume

NEW YORK, SEPTEMBER 1, 1943

TALLOW AND GREASE.—While there was no difficulty experienced in the selling of all grades of tallow and grease here during the week, the supply of these items was very limited and as a result trading was extremely light again. The best demand from the buying side of the trade was for the higher grades of tallow, which are wanted by the soap manufacturers. Inquiries for tallow and grease on this market continue to run far in excess of the available supply, but some members of the trade feel that there will be an increase in the amount of tallow available in the near future. Although cattle marketings for the past few weeks have remained below expectations, there has been some evidence of an increase in marketward movement of bovine stock during the past two weeks.

Meanwhile the outlook for a liberal supply of grease has been killed by the fact that there has been a small but consistent decline in hog marketings during the past few weeks. It is true that there still are a great number of hogs left in the country which will be marketed eventually, but this is not going to help the grease trade in the near future.

STEARINE.—Supplies of stearine continue to run below the needs of the trade but with cattle supplies increasing some members of the trade see a brighter future just ahead.

NEATSFOOT OIL.—In this division of the trade also, the increase in the cattle supply was expected to bring out a larger amount of product than has been available for quite some time. Trading during the week was nil and prices were quoted nominally firm.

OLEO OIL.—Continued limited supplies of oleo oil remain detrimental to the trade; the supply is far short of the amount which could be sold. There are numerous orders on hand but no oil has been reported sold.

CHICAGO, SEPTEMBER 2, 1943

TALLOW.—There was a good healthy demand for all grades of tallow here this week but the supply continued to be much too light for the amount of product desired. It was reported that a fair trade developed on the available supply and prices were at ceiling levels. While it is true that the cattle run has shown a slow but steady increase for the past few weeks, the effects of this increased marketing have not as yet made themselves felt on the local tallow market. Members of the trade feel that there will be some sort of an increase in the amount of tallow offered, provided the cattle marketing continues to gain momentum.

STEARINE.—The broad demand for stearine continues unsatisfied as the supply of this product remains very light. It is expected that the increased cattle kill will result in a more liberal amount of stearine appearing on the market but there have been no indications of this development in recent weeks.

OLEO OIL.—There has been no improvement in the supply of oleo oil offered. The market was inactive. Ceiling prices are: Extra, 13.04c; prime, 12.75c.

NEATSFOOT OIL.—There has been no change in the neatsfoot oil market for some time as supplies remain very limited. Quotations are: Pure, 18c and cold test, 26c.

GREASE OIL.—There were no reports of trade in grease oil and prices remained unchanged. Quotations are: No. 1, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil is quoted at 13½c.

GREASES.—Greases were less plentiful this week than they have been for a couple of weeks. The demand continued to be broad and ceiling prices were obtainable for any type. It was reported that some rendered pork fat had moved to soapers.

BY-PRODUCTS MARKETS

With supplies of packinghouse by-products continuing in very short supply there was little activity on this market during the past week. There has been no letup in the demand for the various items and prices are unchanged.

Blood

Unground, loose \$1.10

Digester Feed Tankage Materials

Unground, per unit ammonia..... \$1.10
Liquid stick, tank cars..... 1.10

Packinghouse Feeds

	Per ton
65% digester tankage, bulk.....	\$1.10
60% digester tankage, bulk.....	1.10
55% digester tankage, bulk.....	1.10
50% digester tankage, bulk.....	1.10
45% digester tankage, bulk.....	1.10
50% meat and bone meal scraps, bulk.....	1.10
†Blood-meal.....	1.10
Special steam bone-meal.....	1.10

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	\$1.10
Steam, ground, 2 & 26.....	1.10

Fertilizer Materials

	Per ton
High grade tankage, ground.....	\$1.10
10@11% ammonia.....	1.10
Bone tankage, unground, per ton.....	1.10
Hoof meal.....	1.10

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground.....	\$1.10
45 to 75% protein.....	1.10

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$1.10
Hide trimmings (limed).....	1.10
Sinews and pizzles (green, salted).....	1.10

	Per unit
Cattle jaws, skulls and knuckles.....	\$1.10
Pig skin scraps and trim, per lb.....	1.10

*Denotes ceiling price, f.o.b. shipping point.

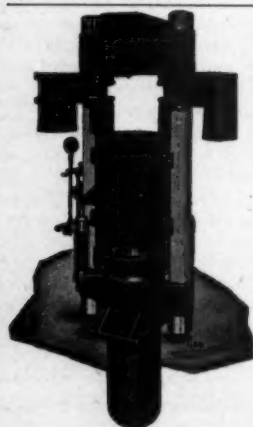
Bones and Hoofs

	Per ton
Round shins, heavy.....	\$1.10
light.....	1.10
Flat shins, heavy.....	1.10
light.....	1.10
Blades, buttocks, shoulders & thighs.....	1.10
Hoofs, white.....	1.10
Hoofs, horse run, assorted.....	1.10
Junk bones.....	1.10

†Delivered Chicago.

Animal Hair

	Per ton
Winter coll dried, per ton.....	\$1.10
Summer coll dried, per ton.....	1.10
Winter processed, black, lb.....	1.10
Winter processed, gray, lb.....	1.10
Cattle switches.....	1.10



The New FRENCH CURB PRESS

Will Give You

MORE GREASE
Purer GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill Machinery Company

Phila

Ohio

WILLIBALD SCHAEFER COMPANY SAINT LOUIS

Processors • Converters
TALLOW & GREASE
Blood, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL
INDEPENDENT MEAT PACKERS ASSOCIATION

Your offerings invited!

FERTILIZER PRICES

BAIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex- posed Atlantic ports.....	\$29.20
Moist, dried, 10% per unit.....	5.53
Unground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
September shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	4.50 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammo- nia, 15% B. P. L., bulk.....	5.53

Phosphates

Basic meal, steamed, 3 and 50 bags, per ton, f.o.b. works.....	\$40.00
Basic meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10% per unit.....	.64

Dry Rendered Tankage

45/50% protein, unground.....	\$1.25
-------------------------------	--------

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during June, 1943, compared with a year earlier:

Ingredient schedule of uncolored oleomargarine:

	June, 1943 lbs.	June, 1942 lbs.
Butter culture.....	29	20
Butter flavor.....	162	187
Citric acid.....	1	104
Coconut oil.....	1,090,323	162,422
Corn oil.....	9,510,375	10,280,185
Cottonseed oil.....	5,000	4,051,235
Derivative of glycerine.....	45,312	47,304
Diacetyl.....	42	33
Emulsol.....	719
Leucithin.....	24,519	14,500
Lined oil.....	2,109
Milk.....	3,973,050	4,051,235
Monostearine.....	20,652	5,211
Neutral lard.....	408,094	380,663
Lard stearine.....	20
Oil oil.....	1,514,037
Oil stearine.....	191,485	190,789
Oil stock.....	101,116	264,668
Peanut oil.....	712,529	67,759
Salt.....	729,198	740,193
Soda (benzoate of).....	15,976	11,573
Soy bean oil.....	6,006,351	5,414,759
Soya flakes.....	4,100
Sunflower oil.....	66,407
Tallow.....	23,400	14,800
Vitamin concentrate.....	4,124	6,674
Total.....	23,505,796	23,234,783

MARGARINE PRODUCTION

Margarine produced in June, 1943, according to report of U. S. Treasury Department:

	June, 1943 lbs.	June, 1942 lbs.
Production of uncolored margarine.....	22,827,875	22,403,064
Production of colored margarine.....	13,233,901	4,740,225
Total.....	36,061,776	27,143,289
Uncolored margarine withdrawn tax paid.....	23,128,288	23,047,254
Colored margarine withdrawn tax paid.....	1,380,418	51,302
Total.....	24,508,706	23,098,556

RENDERERS TO MEET SEPT. 8

September 8, not December 8, will be the date of the annual meeting of the National Renderers Association, seventh regional area, at the Nicollet hotel, Minneapolis. The incorrect date appeared in a story carried in last week's issue of THE NATIONAL PROVISIONER, page 34.

Cotton Oil Futures Trade Continues Slow and Dull

THERE was very little life in the cottonseed oil market at New York during the week and quotations remained unchanged. With supplies of cottonseed oil still short, numerous producers are sold ahead and have no supplies with which to fill the various orders for cooking and salad oils which have been on hand for the past few weeks. There has been some concern expressed in trade circles, as the South reports that the new cotton crop in some parts of the country is being damaged by the lack of rainfall and continuing high temperatures. It was believed that the cotton yield would be only slightly under that of 1942, as the yield per acre was expected to be higher. Should the inclement weather continue and further damage the crop, oil supplies will be somewhat under the 1942 total.

SOYBEAN OIL.—The soybean oil market during the week was a very quiet affair in the absence of a sufficient supply. There has been no letup in the number of orders for soybean oil but the amount of business transacted in this market has been limited by the lack of supplies.

PEANUT OIL.—The drought which has struck into the southern states pro-

ducing cotton and peanuts has been severe enough to cause the peanut crop to be reported in a serious position. It has been stated that, unless some rains come soon, there will be a drop of about 40 per cent in the expected yield of peanuts from Texas and Oklahoma.

OLIVE OIL.—Members of the olive oil trade can see no change in the position of this market until the new crop of olives is ready. There has been no new business reported in this market for quite some time; offerings of both domestic and imported oils have been lacking. Quotations remain nominal.

PALM OIL.—Supplies of palm oil continue very light and practically no trading is reported. No hope for an improvement in the situation is looked for in the near future.

COTTONSEED OIL.—Southwest crude was quoted Friday at 12 1/2% at 12 1/2% c; Valley 12 1/2% c and Texas, 12 1/2% c at common points.

Futures market transactions for the week at New York were:

MONDAY, AUGUST 30, 1943

	Sales	High	Low	Close	Pr. cl.
October.....	14.25	14.25
December.....	13.85	13.85
January.....	13.85	13.85
March.....	13.85	13.85

No sales.

TUESDAY, AUGUST 31, 1943

	Sales	High	Low	Close	Pr. cl.
September.....	14.15	14.15
October.....	14.25	14.25
December.....	13.85	13.85
January.....	13.85	13.85
March.....	13.85	13.85

No sales.

WEDNESDAY, SEPTEMBER 1, 1943

	Sales	High	Low	Close	Pr. cl.
September.....	14.25	14.15
October.....	14.25	14.25
December.....	14.00	13.85
January.....	14.00	13.85
March.....	14.00	13.85

No sales.

THURSDAY, SEPTEMBER 2, 1943

	Sales	High	Low	Close	Pr. cl.
September.....	14.25	14.25
October.....	14.25	14.25
December.....	14.00	14.00
January.....	14.00	13.85
March.....	14.00	14.00

No sales.

(See page 35 for closing markets.)

We are pleased to announce that

MR. S. A. McMURRAY

has become associated with us.

MERRILL LYNCH, PIERCE, FENNER & BEANE

Underwriters and Distributors of Investment Securities

Brokers in Securities and Commodities

BOARD OF TRADE BUILDING

CHICAGO

Telephone: Wabash 8950

HIDES AND SKINS

Permits released on schedule, with quick market action—All packers move Aug. hides at ceiling on opening day—Calfskin trading expected to open up next week.

Chicago

PACKER HIDES.—The new buying permits for Aug. hides were in the hands of tanners early on Monday. Trading got under way on Wednesday, as soon as the permits became valid. An unusual feature of the activity was the fact that all the big packers joined in the trading on the first day, as did also all the larger outside packers, all moving the equivalent of about a month's production of hides at the ceiling prices.

All the local packers are now about through trading in Aug. hides and have cleared the way for action on calf and kipskins after the week-end holiday. Buying permits were increased somewhat this month, in line with the expanding slaughter. Indications in some quarters were that permits showed an increase of around ten per cent, and that some tanners who have heretofore had to depend entirely upon the small packer and country markets were allotted a share of packer hides. The permits for packer hides are said to have been practically filled during the first day's trading, except for a few odds and ends which will be taken care of later.

The announcement late Wednesday that the WFA has suspended for two months all quota limitations on the slaughter of livestock is likely to be reflected in a further expansion in slaughter. It is possible that the sudden arrival of 33,000 grass fed cattle on the Kansas City market on Monday morning, the largest run there in years, may have helped to hurry the issuance of this order. While quite a few of these cattle are understood to have been sent back for feeding, cattlemen throughout the Southwest were much alarmed by the sudden bulge in receipts and are endeavoring to slow down shipments.

Federal inspected slaughter at 27 centers for the first four weeks of Aug. totalled 633,482 head, as against 502,658 for first four weeks of July, but is still below the 759,046 reported for same period of Aug. last year. Calf slaughter totalled 257,945 for first four weeks of Aug., as compared with 186,886 for four weeks of July, and 299,299 for same period of Aug. 1942.

However, there is plenty of demand for hides, and a sizeable hole in tanner inventories due to the light kill during the early summer months which will have to be made up from the autumn kill. All descriptions are strong at the ceiling levels. The supply of heavy steers is far below demand, and will probably continue so when the range cattle move. The optional method of salting and pricing is used at most points, heavy Colorados moving with

other heavy brands at 14½c, while light and extreme light brands move together also at 14½c.

Prior to the trading this week, packers announced that the discount formerly allowed on kosher hides is being discontinued; there is no provision for this discount in the price schedule.

OUTSIDE SMALL PACKER.—The better known small packer Aug. productions had been lined up for regular buyers and moved early Wednesday, as soon as permits were valid. All-weight steers and cows are quotable strong at 15c flat, trimmed, for natives and 14c for brands; native bulls 11½c and branded 10½c. The increase in small packer kill is said to be very spotty so far, and showing up mainly among the larger killers. Some buyers formerly dependent upon this market were allotted packer hides for part of their requirements.

PACIFIC COAST.—The Pacific Coast market is strong at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. Some Aug. productions have already been earmarked for certain buyers, although trading has not yet been reported.

FOREIGN WET SALTED HIDES.—A fair volume of business was reported in the South American market at unchanged prices. Over the last week-end, buyers in the States took 2,000 La-Blanca light standard steers, 2,000 Smithfield heavy standard steers, 2,000 Anglo cows and 2,000 Municipal extremes; England bought 1,000 Artigas light steers, 1,000 Nacional steers, 2,000 sound and 2,000 reject cows; 2,000 La-Plata steers, 1,000 Smithfield standard cows and 1,000 reject cows also moved. Around mid-week, 4,000 Nacional standard steers, 3,000 Rosa Fe steers, 3,100 Smithfield reject steers, 2,000 Municipal and 1,500 Sansinena extremes sold to the States.

COUNTRY HIDES.—Trading has been slow in getting under way in the country market. Dealers claim that the table of allowable shrinkages in the recent amendment to the price schedule is figured too fine and they are afraid of running into difficulties. It is too early to expect any expansion in the country slaughter until cooler weather arrives, and accumulation is light. A few all-weight hides are reported moving at the ceiling of 14c flat, untrimmed, or 15c flat, trimmed, f.o.b. shipping points. All trading for some time has been on an all-weight basis, with tanner selections quoted only nominally. Glue hides are quotable as No. 3's at 10c trimmed, or 9c untrimmed, for lots under 20,000 lbs., but lots of 20,000 lb. or over are quotable at 13c, trimmed.

CALFSKINS.—Packers expect to defer action on Aug. calfskins until after the holiday. The market is strong at the maximum of 27c for heavies and 23½c for lights under 9½ lbs., but practically all trading will be done on

New York selection and trim at the New York prices.

City calfskins are scarce and quotable at 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities same basis; there has been some trading this week but mostly on New York selection and prices. Straight countries are salable at 16c for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—Activity in packer Aug. kipskins is expected early next week, after hides are out of the way. Market is strong at 20c for 15-30 lb. natives, and 17½c for brands, but sales will probably be made on New York selection and prices.

City kips appear to be about cleaned and scarce; market is strong at 18c for 15-30 lb. natives and 17c for brands, but some trading has been done on New York selection and prices. Country kips are salable at 16c, flat, f.o.b. shipping point.

One packer sold 2,000 regular slunks at maximum of \$1.10, flat; other packers deferred action until hides are out of the way. Hairless slunks are quotable at 55c, flat.

HORSEHIDES.—There is a good demand for the current light receipts of horsehides and most dealers are usually sold ahead at individual ceiling prices. City renderers, manes and tails on, range \$7.50@8.00, but more often \$7.75@8.00, selected, f.o.b. nearby sections; trimmed renderers \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.75, Chgo.

SHEEPSKINS.—Dry pelts are dull at 27@28c per lb., del'd Chgo., top for best selection full wools. The shearing market is rather unsettled at present. Some big packer shearlings are moving steadily against earlier contracts at the ceiling prices.—No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40c, but the number of such buyers has dwindled and the outlet at these prices has narrowed. Bids are lower in other directions for civilian outlets and sales of outside small packer shearlings are reported at \$1.40@1.50 for No. 1's, \$1.00@1.10 for No. 2's, 60c for No. 3's and around 30c for No. 4's. Pickled skins are moving steadily, with general market quoted \$7.50@7.75 per doz. packer lambs. Some trading by larger outside packers is expected shortly on packer lamb pelts, which it is hoped may clarify the market, which is considerably easier than a few weeks back; some quote western lambs around \$2.60@2.65 per cwt. liveweight basis, and northern natives \$2.25@2.35 per cwt., in a nominal way.

New York

PACKER HIDES.—There was activity in the New York packer hide market as soon as permits became valid and a good part of Aug. production has moved at the ceiling prices, as quoted. A few odds and ends will probably clear before the end of the week.

CALFSKINS.—Buyers were awaiting

WEEK'S CLOSING MARKETS

FDA PURCHASES

AND



ANNOUNCEMENTS

FRIDAY'S CLOSING

Provisions

Trading on green meats today was very dull as all interests awaited the issuance of hog ceilings which threatened to be announced. Two cars 25/40 D.S. clear bellies and two mixed cars 6/12 D.S. backs and 25/40 D.S. clear bellies sold at carlot ceiling. Two cars front feet, loose, reported sold at market. Car frozen pork livers at ceiling. Mixed car light D.S. backs, 25/40 D.S. bellies and refined lard in cartons reported sold. A scattering of loins sold in small lots. Offerings of picnics and green bellies were scarce but inquiry was good.

Cottonseed Oil

Valley crude, 12%^c; Southeast, 12%^c; @12%^c; Texas, 12%^c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: September 14.25; October 14.25; December 14.00; January 14.00; March 14.00.

sponding period a year earlier, 188,083,000.

Shipments of hides from Chicago for week ended August 28, 1943, were 4,479,000 lbs.; previous week, 4,724,000 lbs.; same week last year, 4,928,000 lbs.; Jan. 1 to date, 149,499,000 lbs.; corresponding period a year earlier, 201,439,000.

EASTERN FERTILIZER MARKETS

New York, September 1, 1943
Various regional meetings are being held by fertilizer manufacturers to agree on prices and grades of fertilizer the coming season. The meetings are being well attended. South American meat meal continues to arrive but the domestic market is unchanged with very little trading reported. Bonemeal is still very scarce and hard to find and the demand is very heavy.

offerings of calfskins in the New York market and trading by collectors started promptly, with 3-4's moving at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35, the ceiling prices. Packer calfskins are strong at the maximum, 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES			
	Week ended Sept. 3	Prev. week	Cor. week, 1942
Rvy. nat. str.	@15 1/2	@15 1/2	@15 1/2
Rvy. Tex. str.	@14 1/2	@14 1/2	@14 1/2
Rvy. best	@14 1/2	@14 1/2	@14 1/2
Rvy. Col. str.	@14	@14	@14
Rt-light Tex. str.	@15	@15	@15
Rnd'd cows...	@14 1/2	@14 1/2	@14 1/2
Rvy. nat. cows...	@15 1/2	@15 1/2	@15 1/2
Lt. nat. cows...	@15 1/2	@15 1/2	@15 1/2
Nat. bulls...	@12	@12	@12
Rnd'd bulls...	@11	@11	@11
Calfskins...	23 1/2 @27	23 1/2 @27	23 1/2 @27
Kips, nat...	@20	@20	@20
Slunks, reg...	@1.10	@1.10	@1.10
Slunks, hrls...	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Rnd. all-wts...	@15	@15	@15
Nat. bulls...	@14	@14	@14
Rnd'd cows...	@11 1/2	@11 1/2	@11 1/2
Rnd'd bulls...	@10 1/2	@10 1/2	@10 1/2
Calfskins...	20 1/2 @23	20 1/2 @23	20 1/2 @23
Kips...	@18	@18	@18
Slunks, reg...	@1.10	@1.10	@1.10
Slunks, hrls...	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Rvy. steers...	@15	@15	@14
Rvy. cows...	@15	@15	@14
Bulls...	@15	@15	@15
Stromes...	@15	@15	@15
Bulls...	10 @10 1/2	10 @10 1/2	10 @10 1/2
Calfskins...	16 @18	16 @18	16 @18
Kipskins...	16 @16	16 @16	16 @16
Horsehides...	6.50 @8.00	6.50 @8.00	6.50 @7.65

All country hides and skins quoted on flat basis.

SHEEPSKINS

Fiz. shearings...	@2.15	@2.15	@2.15
Dry pelts...	27 @28	28 @29	27 @27 1/2

MOTOR VEHICLE SHORT COURSE

The fifth annual short course for motor vehicle fleet supervisors, conducted by the Institute of Public Safety, Pennsylvania State College, will be held on the campus from September 13 through September 18 this year, it is announced. The course will deal with the practical problems of operating efficiency that are faced today by operators of motor vehicle fleets. It is open to fleet owners, fleet superintendents, assistant superintendents, fleet engineers, chief mechanics, dispatchers, driver instructors, transportation officials and others interested in safe driving and conservation of vehicles.

Registration for individuals registering for the course will be \$10. All checks in payment for the registration fee should be made payable to Pennsylvania State College. Those wishing further information may write to Amos E. Neyhart, Institute of Public Safety, Pennsylvania State College, State College, Pa. Hotel accommodations as well as rooms in privately owned homes near the campus will be available.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 28, 1943, were 3,978,000 lbs.; previous week, 2,978,000 lbs.; same week last year 4,708,000 lbs.; Jan. 1 to date, 182,125,000 lbs.; corre-

Wholesale Brokers of

NATURAL CASINGS

Offers Wanted:
HOG CASINGS • HOG BUNGS • HOG BUNG ENDS
SHEEP CASINGS • BEEF CASINGS

SAMI S. SVENDSEN

2252 W. 111th PLACE CHICAGO, ILLINOIS

LIVESTOCK MARKETS *Weekly Review*

Hog Marketings Slow But Weight Holds Up

ANOTHER four days of light marketings of hogs at terminal points held the price levels on a firm basis again this week with daily tops ranging from 25 to 50c above the proposed ceiling level. Market students pointed out that it is still too early to expect any appreciable upturn in marketings. The first real show of spring farrowed hogs is expected in about a month.

The Chicago market is still receiving a large share of sows and the average weight has held at 300 lbs. or better almost without exception. The reports of feed corn shortages in parts of the Corn Belt this summer fail to show up in the condition of most sows, for the bulk carry good weight and smooth finish.

Generally speaking, new crop hogs are moving more slowly than in previous years. In many cases farmers have been forced to keep light hogs on pasture longer than usual because of tight feed conditions. Therefore, some hogs have been locked on dry feed from three to four weeks late.

Although the average weight holds up well, there was a sprinkling of new crop hogs on most days this week. The majority of these were at least six months old, but there were several droves of "strangers" weighing 150 to 175 lbs. from localities reporting cholera and hog tuberculosis.

While it is almost impossible to predict how serious cholera will be this fall and winter, hog feeders are somewhat concerned with the outlook. Those who have witnessed serious outbreaks in former years say that conditions are ripe this year for an increase in the disease.

First, they point out, there are more inexperienced hog raisers this year than ever before. Some of these are taking

as many short cuts as possible and did not administer hog cholera serum when hogs were young. If there is any serious outbreak of the disease it will undoubtedly hit those hogs which are not properly protected.

Another factor which might contribute to an increase in cholera would be heavy feeding of new crop corn. The feed corn supply is low in many sections of the Corn Belt and feeding of new corn early this fall probably will be heavier than usual. Although the contention has never been really confirmed, farmers say that cholera is more prevalent when new corn is fed than where there is enough of the old crop for feeding purposes.

The few early reports of cholera this year have been from spots in Ohio and Indiana—sections where feed grains have been extremely tight for some time. Conditions are far from epidemic, but serious enough to cause some comment.

Hog tuberculosis has been fairly rare in past years, but several large-sized droves from dairy sections have been liquidated because of its presence. However, it is believed that only limited areas will be bothered by this disease.

cattle, will not continue to advance.

It seems likely that a larger than usual proportion of cattle will be marketed off grass for slaughter, and that cattle which go into feedlots will not be carried as long as normally, all of which go towards reducing the volume of high quality beef and reduce the average weight of carcasses. Even with greater marketing of cattle, it is pointed out that the reduction of feedlot finishing may mean lesser tonnage of meat.

DISEASE AND LIVESTOCK

Although L. A. Merrill of Chicago, veterinarian and editor, told the war conference and eighteenth annual meeting of the American Veterinary Medical Association in St. Louis recently that the percentage of livestock and poultry affected by disease is not much larger than it was before the war, veterinary disease control committees reported that epidemics threaten any further increase in the nation's meat supply. They reported that between 30 and 40 per cent of America's annual pig crop is dying before it is ready for market, and 50 per cent of the poultry crop never gets into production.

Southwestern Stocker and Feeder Trade Slow

Reports from the Los Angeles Union Stock Yards indicate there has been comparatively little trading in stocker and feeder cattle through the Southwestern range states and views of producers and buyers seem to be far apart on prices for fall delivery. Cattle feeders point out their inability to pay prices asked by growers due to OPA ceiling prices on beef, and relatively high costs of feeds, and no assurance that feed prices, which constitute the largest part of the costs of finishing

ADVISES LIGHTER HOGS

A number of reasons make it advisable for farmers to market hogs at somewhat lighter weights than has recently been the practice, and preferably at weights below 270 lbs., advises M. P. Mitchell, Purdue University agricultural extension economist. In recent months, weights of hogs marketed have been from eight to 12 lbs. greater than for the same period in 1942, although the weights at that time were above normal.

Mitchell lists the following advan-

KEEP ON BUYING K-M

Keep 'em fed . . .
keep 'em fighting!



KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.
DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

Order Buyer of Live Stock L. H. McMURRAY

Indianapolis, Indiana

NEBRASKA HOGS FATTENED ON CORN - BEEF CATTLE

Priced daily on a "Guaranteed Yield" basis.
Years of satisfactory service to the Packer.

Correspondence invited

PLATTE VALLEY COMMISSION CO.

FREMONT
NEBRASKA

tages in marketing lighter weight hogs: 1) Weighty hogs are being discriminated against by packers. Three hundred-lb. hogs sell at 60 to 75c under the heavy-weight hogs of 200 to 225 lbs., while about six weeks ago the spread was about 15c. 2) Heavy hogs make less efficient use of feed than lighter weight hogs. 3) Feed is scarce, making it advisable to get rid of the heavy eaters. 4) Within a short time the announced ceiling of \$14.75 for hogs will be in effect, so there is no immediate incentive to hold hogs for higher prices.

PENNSYLVANIA LAMB CROP

The indicated lamb crop in Pennsylvania for 1943 is 209,000, a decrease of 17,000 from the 1942 lamb crop. A recent survey by the federal state crop reporting service also shows that the average lamb crop of 270,000 for the ten years 1932-41 exceeds this year's indicated crop by 61,000. This means that the Keystone state's 1943 lamb crop is about eight per cent smaller than for the previous year and 23 per cent under the 10-year average.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during July, 1943, as reported by the U. S. Food Distribution Administration, were as follows:

	BARROWS AND GILTS		SOWS	
	July 1943	July 1942	July 1943	July 1942
Chicago	\$13.87	\$14.55	\$13.04	\$13.78
Kansas City	13.65	14.24	12.81	13.42
Omaha	13.82	14.02	12.71	13.42
St. Louis	13.96	14.55	12.82	13.49
St. Paul	13.29	13.96	12.69	13.41
St. Joseph	13.64	14.26	12.70	13.57
St. Paul	13.52	14.21	12.78	13.53

	BARROWS AND GILTS		SOWS	
	July 1943	July 1942	July 1943	July 1942
Chicago	255	243	392	387
Kansas City	241	236	389	400
Omaha	260	249	363	370
St. Louis	216	213	375	392
St. Paul	209	261	361	395
St. Joseph	239	228	386	389
St. Paul	254	238	343	345

INDUSTRY MINIMUM WAGE

The administrator of the Wage and Hour Division, U. S. Department of Labor, has given notice that he will receive briefs up to September 14 from any person who appeared at the hearing on the recommendations of Industry Committee 61 for minimum wages in the meat, poultry and dairy products industry. The hearing was held on August 24 at New York City.

BUY-BUY-BUY-BUY-BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, September 2, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & sily not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	\$13.50@14.00	\$13.65@14.25		\$13.50@14.15	\$13.25@13.75
140-160 lbs.	13.75@14.65	14.20@14.75		13.90@14.65	13.75@14.90
160-180 lbs.	14.40@15.00	14.65@15.20	\$14.15@14.60	14.45@14.80	14.90@15.00
180-200 lbs.	14.85@15.20	15.10@15.30	14.60@14.70	14.70@14.80	14.90@15.00
200-220 lbs.	15.10@15.25	15.15@15.30	14.60@14.75	14.70@14.80	14.90@15.00
220-240 lbs.	15.00@15.20	15.15@15.30	14.65@14.75	14.70@14.80	14.90@15.00
240-270 lbs.	14.85@15.10	15.10@15.25	14.60@14.75	14.70@14.80	14.90@15.00
270-300 lbs.	14.70@14.90	14.90@15.20	14.55@14.65	14.60@14.75	14.75@14.80
300-330 lbs.	14.65@14.75	14.70@15.00	14.50@14.60	14.50@14.70	14.60@14.70
330-360 lbs.	14.50@14.70	14.40@14.85	14.40@14.50	14.35@14.60	14.50@14.60
Medium:					
160-220 lbs.	13.25@14.50	13.25@14.65	13.50@14.50	13.90@14.50	13.85@14.60
SOWS:					
Good and Choice:					
270-300 lbs.	14.40@14.50	14.00@14.15	14.00@14.35	14.00@14.20	14.25 only
300-330 lbs.	14.25@14.40	14.00@14.15	14.00@14.35	14.00@14.20	14.25 only
330-360 lbs.	14.15@14.35	13.90@14.15	14.00@14.25	13.90@14.10	14.15@14.25
360-400 lbs.	14.10@14.25	13.75@14.30	14.00@14.25	13.90@14.10	14.15@14.20
Good:					
400-450 lbs.	13.90@14.15	13.65@13.90	13.00@14.20	13.90@14.10	14.10@14.15
450-550 lbs.	13.65@14.00	13.50@13.80	14.00@14.15	13.85@14.00	14.00@14.10
Medium:					
250-550 lbs.	12.75@13.75	12.50@13.90	13.50@14.00	13.75@14.10	13.50@14.00
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.50@16.50	15.00@16.00	14.50@15.50	14.50@15.50	15.00@16.00
900-1100 lbs.	15.75@16.65	15.25@16.00	14.75@16.15	14.50@15.75	15.00@16.25
1100-1300 lbs.	16.00@16.75	15.00@16.00	15.00@16.25	14.75@16.00	15.00@16.25
1300-1500 lbs.	16.00@16.85	15.50@16.00	15.00@16.25	14.75@16.00	15.00@16.25
STEERS, Good:					
700-900 lbs.	14.75@15.50	13.75@15.00	13.00@14.50	13.00@14.50	13.75@15.00
900-1100 lbs.	14.75@15.75	13.75@15.25	13.25@14.75	13.25@14.75	13.75@15.00
1100-1300 lbs.	15.00@16.00	14.00@15.50	13.75@15.00	13.25@14.75	13.75@15.00
1300-1500 lbs.	15.00@16.00	14.00@15.50	13.75@15.00	13.25@14.75	13.75@15.00
STEERS, Medium:					
700-1100 lbs.	12.00@14.75	11.75@14.00	11.50@13.50	11.25@13.25	11.50@13.75
1100-1300 lbs.	12.25@15.00	12.00@14.00	12.00@13.50	11.50@13.25	11.50@13.75
STEERS, Common:					
700-1100 lbs.	10.50@12.25	10.50@12.00	10.50@11.75	9.50@11.50	10.25@11.50
HEIFERS, Choice:					
600-800 lbs.	14.75@16.00	14.50@15.25	14.25@15.25	14.25@15.50	14.25@15.50
800-1000 lbs.	15.00@16.25	14.50@15.25	14.25@15.50	14.25@15.75	14.25@15.50
HEIFERS, Good:					
600-800 lbs.	13.75@14.75	13.00@14.50	13.00@14.25	12.25@14.25	13.00@14.25
800-1000 lbs.	13.50@15.00	13.00@14.50	13.00@14.25	12.50@14.25	13.00@14.25
HEIFERS, Medium:					
500-900 lbs.	10.50@13.50	10.50@13.00	11.00@13.00	10.50@12.50	11.00@13.00
HEIFERS, Common:					
500-900 lbs.	9.00@10.50	8.50@10.50	10.00@11.00	8.75@10.50	9.75@11.00
COWS, All Weights:					
Good					
12.00@13.00	12.00@13.00	12.00@13.00	11.25@12.75	11.00@12.00	11.00@13.00
10.75@12.00	10.75@12.00	10.50@12.00	9.50@11.25	9.75@11.00	9.75@11.00
8.00@9.75	8.00@9.75	8.00@9.75	7.00@9.50	7.00@9.50	7.25@9.75
6.75@7.75	6.75@7.75	6.00@8.00	5.75@7.00	5.50@7.00	5.50@7.25
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	13.50@14.00	11.50@12.50	12.00@12.75	11.00@11.50	11.00@11.50
Sausage, good	12.50@13.40	11.50@12.80	11.75@12.25	10.50@11.25	10.25@11.50
Sausage, medium	10.00@12.50	10.50@11.50	9.25@11.75	9.00@10.50	9.00@10.25
Sausage, cutter & com.	9.00@10.00	8.00@10.50	8.25@9.75	7.25@9.00	7.00@9.00
VEALERS, All Weights:					
Good and choice					
15.00@16.00	14.50@15.75	13.00@15.00	13.00@14.00	13.50@16.00	13.50@16.00
Common and medium	11.00@15.00	12.00@14.50	9.00@13.00	9.50@13.00	9.50@13.00
Cull	9.00@11.00	7.50@12.00	7.50@9.00	7.50@9.50	7.00@9.50
CALVES, 500 lbs. down:					
Good and choice					
12.00@14.00	12.00@14.00	12.00@14.00	11.50@13.50	12.00@14.00	12.00@14.00
Common and medium	8.25@12.00	9.50@12.00	9.00@12.00	8.50@11.50	8.00@12.00
Cull	7.75@8.25	7.50@9.50	7.50@9.00	7.00@8.50	6.50@8.00

Slaughter Lambs and Sheep:

SPRING LAMBS:					
Good and choice*	13.50@14.85	13.50@14.25	13.75@14.40	13.75@14.65	13.75@14.90
Medium and good*	11.75@13.25	11.75@13.25	12.50@13.50	12.50@13.50	12.50@13.50
Common	9.50@11.50	10.00@11.50	10.50@12.25	10.25@12.25	11.25@12.25
YLG. WETHERS:					
Good and choice*	12.50@13.75			12.00@13.25	12.50@13.25
Medium and good*	11.00@12.25			10.50@12.00	11.00@12.25
EWES:					
Good and choice*	6.50@7.50	5.75@7.00	6.00@6.60	6.25@6.75	6.75@7.25
Common and medium*	5.75@6.50	4.75@5.75	5.00@6.00	5.00@6.25	5.50@6.50

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 27:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,800	675	3,200	1,050
San Francisco	765	144	1,611	9,070
Portland	2,830	400	3,290	3,585

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were: 18,541 cattle, 2,148 calves, 27,735 hogs and 10,781 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 28, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,550 hogs; Swift & Company, 1,245 hogs; Wilson & Co., 1,907 hogs; Western Packing Co., Inc., 2,619 hogs; Agar Packing Co., 6,545 hogs; Shippers, 15,636 hogs; Others, 26,168 hogs.

Total: 19,708 cattle; 3,192 calves; 42,074 hogs; 10,083 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,733	893	3,360	5,577
Cudahy Pkg. Co.	4,180	773	1,418	7,183
Swift & Company	4,308	1,170	1,754	7,559
Wilson & Co.	2,273	1,069	1,625	2,650
Campbell Soup Co.	1,795
Others	11,905	436	2,607	2,504
Total	30,594	4,347	10,764	25,773

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	7,129	11,895	10,210
Cudahy Pkg. Co.	4,157	6,897	8,263
Swift & Company	4,221	5,236	10,432
Wilson & Co.	2,896	5,745	1,563
Other Hog Buyers	...	18,225	...
Cattle and calves: Eagle Pkg. Co., 17; Grt. Omaha, 55; Geo. Hoffman, 11; Kroger Pkg. Co., 929; John Roth, 164; So. Omaha Pkg. Co., 548; Nebra. Beef Co., 625; Lincoln Pkg. Co., 294; Rothchild Pkg. Co., 270.
Total	20,796	47,498	30,470

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,672	1,152	6,082	7,807
Swift & Company	4,355	4,468	5,573	9,865
Hunter Pkg. Co.	1,837	...	621	902
Hell Pkg. Co.	2,669	...
Krey Pkg. Co.	1,545	...
Laclede Pkg. Co.	2,686	...
Siebold Pkg. Co.	837	...
Others	1,454	128	2,079	503
Shippers	8,541	2,836	15,812	6,080
Total	18,869	8,682	37,894	24,237

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,414	65	9,345	3,606
Armour and Company	4,230	22	10,854	4,321
Swift & Company	2,872	91	5,260	3,859
Others
Shippers	6,170	...	11,646	963
Total	17,911	178	37,125	12,779

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,831	605	6,401	7,007
Armour and Company	3,315	400	5,205	3,549
Others	2,059	18	2,000	1,651
Total	8,205	1,083	13,612	12,207
Not including 374 cattle, 2,167 hogs and 6,083 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,294	2,487	3,539	2,298
Wilson & Co.	4,094	2,614	3,833	2,566
Others	172	6	685	...
Total	9,160	5,107	8,357	4,864
Not including 407 cattle, 2,552 hogs and 1,120 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,862	1,087	7,476	3,277
Guggenheim Pkg. Co.	890
Dunn & Ostertag	65	...	189	...
Fred W. Dold	136	...	668	...
Sunflower Pkg. Co.	35	...	89	...
Excel Pkg. Co.	625
Others	2,958	...	981	426
Total	7,061	1,087	9,406	3,703

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,128	3,204	1,705	19,205
Swift & Company	4,056	3,571	1,668	20,392
Blue Bonnet Pkg. Co.	334	27	611	3
City Pkg. Co.	252	1	1,155	9
H. Rosenthal	133	14	4	...
Total	8,903	6,817	5,148	39,609

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,736	524	13,258	7,153
Cudahy Pkg. Co.	759	857	...	3,571
Dakota Pkg. Co.	1,059	44
Swift & Company	3,344	2,525	20,024	9,646
Others	5,060	1,800
Total	12,588	5,750	33,282	20,670

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,286	35	3,937	13,516
Swift & Company	1,149	273	4,092	11,895
Cudahy Pkg. Co.	810	34	2,758	5,900
Others	1,640	122	1,769	308
Total	4,945	484	12,556	20,619

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	412	5,831	3,539
E. Kahn's Sons Co.	386	...
Lohrey Packing Co.	3,114	...
H. H. Meyer Pkg. Co.	3,121	...
J. F. Schroth P. Co.	297	...
J. F. Stegner Co.	823	410
Others	1,352	367
Shippers	755	230	2,275	1,337
Total	2,688	1,306	15,427	5,737
Not including 1,411 cattle, 42 calves, 3,105 hogs and 95 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended August 28	Prev. week	Cor. week 1942
Cattle	161,428	146,710	173,220
Hogs	273,185	282,452	248,874
Sheep	219,251	235,088	214,424

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., September 2.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, butchers were 5@20c higher and sows 10@35c above the close of last week.

Hogs, good to choice:

160-180 lb.	\$13.30@13.40
180-200 lb.	14.10@14.50
200-330 lb.	14.10@14.60
330-360 lb.	14.00@14.40

Sows:

270-360 lb.	\$13.50@13.80
360-400 lb.	13.40@13.70
400-550 lb.	13.20@13.60

Receipts of hogs at Corn Belt markets for the week ended September 2:

	This week	Last week
Friday, Aug. 27	27,800	28,100
Saturday, Aug. 28	29,900	30,300
Monday, Aug. 30	38,100	40,500
Tuesday, Aug. 31	22,600	32,200
Wednesday, Sept. 1	20,400	31,900
Thursday, Sept. 2	19,300	25,000

NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 30, 1943, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good	\$16.50@17.10
Cows, medium	12.50@13.50
Cows, cutter and common	10.25@12.00
Cows, canners	8.50@10.50
Bulls, good and medium	15.00@16.00
Bulls, cutter to common	12.00@14.00

CALVES:

Vealers, good and choice	\$17.75@18.50
Vealers, common and medium	15.00@17.50

HOGS:

Hogs, good and choice, 160@200 lb. av.	\$15.15
--	---------

LAMBS:

Lambs, good	\$16.00
-------------	---------

Receipts of salable livestock at Jersey City Market for week ended August 28, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	507	2,096	551	1,708
Total with direct	5,982	11,444	19,468	47,902
Previous week:
Salable receipts	826	1,561	524	2,008
Total, with direct	6,805	9,303	20,335	44,908
*Including hogs at 31st street.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 27	2,390	688	12,149	9,880
Sat., Aug. 28	2,127	459	1,586	1,421
Mon., Aug. 30	18,347	1,348	19,941	12,521
Tues., Aug. 31	8,861	1,165	19,941	12,521
Wed., Aug. 1	11,683	646	18,236	12,521
Thurs., Sept. 2	6,000	900	12,000	10,000
*Week so far	44,891	4,059	64,540	40,361
Week ago	37,738	3,382	70,184	23,000
Year ago	52,915	4,340	68,822	35,727
Two years ago	37,296	3,024	30,063	22,736

*Including 1,933 cattle, 332 calves, 18,236 hogs and 24,111 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 27	1,026	2	3,496	234
Sat., Aug. 28	235	...	575	1,021
Mon., Aug. 30	5,791	394	3,551	401
Tues., Aug. 31	5,205	234	2,601	300
Wed., Sept. 1	4,304	63	2,234	1,021
Thurs., Sept. 2	5,000	109	2,600	300
Week's total	16,300	781	10,728	2,336
Prev. week	10,939	582	11,545	800
Year ago	17,201	670	3,411	4,905
Two year ago	9,939	144	4,980	122

SEPTEMBER AND YEAR RECEIPTS

	September 1943	1942	1943	Year 1942
Cattle	17,683	25,708	1,340,364	1,423,900
Calves	1,546	2,033	182,099	182,880
Hogs	25,286	85,141	3,784,949	3,348,600
Sheep	22,307	27,060	1,381,321	1,385,300

*All receipts include direct.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Aug. 24	\$15.40	\$14.40	\$6.95	\$14.15	\$14.15
Previous week	15.25	14.15	6.90	13.80	13.80
1942	14.90	14.45	6.75	14.70	14.70
1941	11.85	10.90	4.50	12.65	12.65
1940	11.00	6.75	3.25	9.50	9.50
1939	9.50	6.10	3.00	8.50	8.50
1938	10.20	7.90	2.85	8.30	8.30
Av. 1938-1942	\$11.50	\$9.20	\$3.95	\$10.00	\$10.00

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Hogs	Av. Rec'd lbs.	Price—Top	Price—Av.
*Week ended Aug. 28	86,300	296	\$15.15	\$14.40
Previous week	87,091	290	15.00	14.25
1942	89,405	296	15.10	14.65
1941	65,981	283	12.25	10.80
1940	74,037	272	7.75	6.15
1939	71,279	285	7.10	6.10
1938	71,667	275	8.10	7.00
Av. 1938-1942	74,500	282	\$10.25	\$9.20

*Receipts and average weight for week ending Aug. 28, 1943, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, September 2

	Week ended September 2	Prev. week
Packers' purchases	40,561	40,800
Shippers' purchases	15,294	15,587
Total	55,855	56,387

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended August 28:

	Cattle	Calves	Hogs	Sheep
At 20 markets:
Week ended August 28	288,000	418,000	260,000	260,000
Previous week	272,000	457,000	445,000	445,000
1942	318,000	415,000	420,000	420,000
1941	256,000	328,000	314,000	314,000
1940	259,000	347,000	336,000	336,000
At 11 markets:
Week ended August 28
Previous week
1942
1941
1940
At 7 markets:
Week ended August 28	28,205,000	305,000	305,000	305,000
Previous week	184,000	302,000	282,000	282,000
1942	222,000	205,000	204,000	204,000
1941	188,000	221,000	204,000	204,000
1940	193,000	240,000	204,000	204,000

Watch Wanted page for bargains.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended August 28, 1943.

CATTLE

	Week ended Aug. 28	Prev. week	Cor. week 1942
Chicago	10,708	18,837	30,343
Kansas City	22,932	18,627	24,418
Omaha	16,905	17,963	19,470
East St. Louis	13,933	12,584	15,679
St. Joseph	5,532	7,260	8,338
St. Louis	10,319	8,816	8,616
St. Paul	5,190	4,993	6,404
Wichita	1,959	1,944	2,480
Philadelphia	2,330	2,329	2,707
New York & Jersey City	10,493	10,296	10,186
Oklahoma City	14,674	14,038	11,413
Cincinnati	3,573	3,167	3,924
Denver	4,255	5,259	6,998
St. Paul	11,012	8,750	16,622
Milwaukee	2,735	2,716	4,477
Total	148,532	187,769	172,075
Cattle and calves			

HOGS

	Week ended Aug. 28	Prev. week	Cor. week 1942
Chicago	76,249	88,891	82,136
Kansas City	40,382	44,306	28,706
Omaha	50,729	54,814	32,709
East St. Louis	64,456	62,793	59,592
St. Joseph	14,255	17,055	15,274
St. Louis	30,902	30,445	18,709
St. Paul	8,422	8,752	7,440
Wichita	11,814	11,685	11,962
Philadelphia	20,161	19,071	24,164
New York & Jersey City	41,929	41,675	40,463
Oklahoma City	10,909	12,124	9,580
Cincinnati	13,444	13,408	14,784
Denver	10,924	13,503	8,862
St. Paul	33,282	29,991	28,311
Milwaukee	7,531	6,791	6,677
Total	435,169	450,217	386,029
Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo.			

SHEEP

	Week ended Aug. 28	Prev. week	Cor. week 1942
Chicago	10,083	8,508	14,568
Kansas City	38,567	38,480	22,065
Omaha	38,769	39,359	34,006
East St. Louis	28,325	27,076	23,355
St. Joseph	16,089	28,405	15,938
St. Louis	19,837	19,407	14,091
St. Paul	3,277	3,423	3,136
Wichita	3,343	3,739	3,800
Philadelphia	2,574	2,746	4,597
New York & Jersey City	56,165	65,262	60,778
Oklahoma City	5,994	6,109	2,310
Cincinnati	4,144	6,330	6,887
Denver	10,001	14,842	9,546
St. Paul	20,670	15,606	24,795
Milwaukee	2,062	2,628	1,523
Total	255,440	276,845	241,995
(Not including directs)			

OPA NAMES MEAT FIRM

Charged with selling meat above the wholesale ceiling prices, suspension proceedings were filed against the Lake View Packing Co., Chicago, this week by the Chicago metropolitan office of the Office of Price Administration. The order was filed with W. M. McFarland, regional OPA commissioner.

The OPA charged that from July 3 to Aug. 16 the company on seven different occasions sold beef hind and fore-quarters and carcasses at prices 5 to 7 cents a pound over ceiling prices.

FOOD INDEX DECLINES

The Bureau of Labor Statistics reported this week that average food prices at the wholesale level declined 0.3 per cent during the week ending Aug. 26, bringing to 0.8 per cent the decline for the past four months.

But it said its all-commodity index rose 0.1 per cent to a level somewhat higher than at the end of July and 4 per cent above a year ago. The index now stands at 102.9 per cent of the 1926 average.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending August 28, 1943	5,129	1,773	1,091
Week previous	4,537	854	784
Same week year ago	5,522	1,087	1,090
COWS, carcass			
Week ending August 28, 1943	1,730	2,300	1,430
Week previous	763	1,735	804
Same week year ago	2,604	2,373	1,840
BULLS, carcass			
Week ending August 28, 1943	302	29	87
Week previous	150	5	135
Same week year ago	454	11	140
VEAL, carcass			
Week ending August 28, 1943	6,978	679	848
Week previous	5,708	822	271
Same week year ago	3,681	897	429
LAMB, carcass			
Week ending August 28, 1943	21,102	6,007	10,945
Week previous	18,286	9,048	10,086
Same week year ago	42,010	14,517	19,705
MUTTON, carcass			
Week ending August 28, 1943	7,739	2,762	2,030
Week previous	7,846	1,915	3,373
Same week year ago	4,451	442	7,087
PORK CUTS, lbs.			
Week ending August 28, 1943	1,534,048	555,455	171,447
Week previous	1,777,991	458,178	292,699
Same week year ago	1,852,220	228,408	182,424
BEEF CUTS, lbs.			
Week ending August 28, 1943	428,540		
Week previous	200,501		
Same week year ago	225,985		
LOCAL SLAUGHTERS			
CATTLE, head			
Week ending August 28, 1943	10,497	1,050	
Week previous	10,265	1,944	
Same week year ago	10,106	2,480	
CALVES, head			
Week ending August 28, 1943	10,833	2,110	
Week previous	9,965	2,512	
Same week year ago	18,426	2,602	
HOGS, head			
Week ending August 28, 1943	40,009	11,814	
Week previous	44,024	11,635	
Same week year ago	39,434	11,962	
SHEEP, head			
Week ending August 28, 1943	57,081	8,343	
Week previous	62,403	8,739	
Same week year ago	60,805	8,800	

Country dressed product at New York totaled 2,802 veal, 0 hogs and 4 lambs. Previous week 2,441 veal, 0 hogs and 70 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended Aug. 26	Last week	Same week 1942
Toronto	\$11.80	\$11.82	\$10.02
Montreal	12.25	12.35	10.05
Winnipeg	11.75	11.59	8.96
Calgary	11.06	11.75	9.85
Edmonton	11.35	11.13	9.06
Prince Albert	10.50	10.50	8.25
Moose Jaw	10.75	10.70	8.50
Saskatoon	11.25	10.50	9.10
Regina	10.80	10.75	8.40
Vancouver	12.00	11.05	10.15

HOG CARCASSES B1*

	Week ended Aug. 26	Last week	Same week 1942
Toronto	\$16.81	\$16.87	\$16.00
Montreal	16.90	17.12	15.90
Winnipeg	15.72	15.87	14.20
Calgary	15.50	15.45	14.15
Edmonton	15.25	15.45	14.05
Prince Albert	15.35	15.50	13.90
Moose Jaw	15.50	15.45	13.90
Saskatoon	15.45	15.50	13.90
Regina	15.40	15.50	13.90
Vancouver	16.50	16.35	15.20

*Official Canadian hog grades are now on carcass basis, quotations for B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES

	Week ended Aug. 26	Last week	Same week 1942
Toronto	\$15.29	\$15.25	\$15.12
Montreal	15.75	15.75	14.00
Winnipeg	13.00	13.00	11.59
Calgary	11.75	11.75	10.75
Edmonton	11.75	11.75	10.50
Prince Albert	11.75	11.75	9.75
Moose Jaw	11.50	11.50	10.35
Saskatoon	12.50	12.40	10.40
Regina	12.50	12.50	10.50
Vancouver	12.50	12.50	11.50

GOOD LAMBS

	Week ended Aug. 26	Last week	Same week 1942
Toronto	\$15.10	\$15.53	\$11.75
Montreal	15.50	15.50	11.50
Winnipeg	11.83	14.12	10.22
Calgary	10.60	12.69	9.65
Edmonton	11.00	11.65	9.35
Prince Albert	8.50	11.50	8.90
Moose Jaw		11.50	9.25
Saskatoon	11.50	11.50	8.90
Regina	11.50	12.50	9.25
Vancouver	14.50	15.00	11.00

WEEKLY INSPECTED KILL

During the week ending August 27 the slaughter of hogs and sheep at the 27 selected centers under federal inspection, showed a decline compared with the previous week. Hog slaughter has showed a decline compared with the preceding week for six consecutive weeks but the decline in the lamb kill was the first in some time. Cattle and calf slaughter showed an increase over a week earlier; a year ago cattle and calf kill was slightly larger.

	Cattle	Calves	Hogs	Sheep
New York area ¹	10,493	10,948	41,929	56,165
Phila. & Balt.	3,151	732	25,394	8,687
Ohio-Indiana group ²	8,814	2,989	49,254	14,033
Chicago ³	24,089	5,728	76,249	28,911
St. Louis area ⁴	13,933	12,167	64,456	23,325
Kansas City	22,932	7,852	49,382	38,567
Southwest group ⁵	26,276	15,417	49,912	63,287
Omaha	16,905	787	50,729	28,769
St. Paul-Wisc. group ⁶	10,319	165	30,662	19,587
Interior Iowa & So. Minn. ⁷	15,590	12,734	87,043	30,773
Total	185,459	73,648	674,768	291,923
Total prev. week	156,990	66,535	691,392	421,085
Total year ago	188,852	74,900	664,584	365,170

¹Includes New York, Newark, and Jersey City.
²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.
³Includes Elburn, Ill.
⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo.
⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth.
⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc.
⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 73%, calves 70%, hogs 74%, sheep and lambs 80%.

CLASSIFIED ADVERTISEMENTS

Unemployed not valid. Minimum 20 words \$2.00, additional words 15c each. "Position Wanted" only, special rates minimum 20 words, \$3.00, additional words 10c each. Copy address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

SUPERINTENDENT: 16 years' large and small packer experience; beef and pork operations; killing, cutting and manufacturing, including canning. Age 38; college education. References furnished. W-428, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Position as manager or superintendent of small or medium sized plant. Thoroughly capable taking complete charge. W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants Wanted

WANTED TO BUY

PACKING PLANT suitable for cattle, hogs and small stock operations. Prefer Ohio, Indiana or Illinois location. Give particulars as to capacity, etc. W-432, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED in New York City. Small empty plant. Must have freezing space. W-433, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Business Opportunities

CANNED MEATS WANTED

Any else, any quantity

We are ready buyers

MARTIN PACKING COMPANY

127 Belmont Ave. Newark 3, New Jersey

FOR SALE: Large buildings with railroad siding, suitable for dehydration plant and cold storage in Indianapolis. Was formerly ice plant. Immediate possession. CAPITAL ICE COMPANY, Indianapolis, Ind.

WANTED FOR CASH interest in or outright purchase of small meat packing plant or slaughterhouse. Radius 250 miles of Chicago. W-434, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Men Wanted

WANTED: Foreman to take charge of good-sized sausage kitchen in large mid-west city. Must be able to handle help and supervise production. W-423, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working Foreman for the kill floor in small plant in medium sized mid-west city. Present kill 400 hogs and 30 cattle per week. W-424, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING Slaughterhouse Foreman in small modern city abattoir. Year around work with top wages to start. Living quarters available. LOOMAN PACKERS, Schenectady 5, N. Y.

WANTED: By a well established eastern Pennsylvania meat packer producing only top grade merchandise a Sausage Maker that can act as assistant foreman. Must know all phases of work connected with the sausage kitchen. Must be able to guide and direct men. A permanent position with good pay. W-421, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Plant Superintendent for hog killing plant in Middle East for old established successful packer. Thoroughly experienced in caring smoked meats, sausage and specialties. Excellent opportunity for the right man. Replies will be treated with strict confidence. Reply E. G. JAMES COMPANY, 316 S. LaSalle St., Chicago 4.

EXPERIENCED casing salesman with following wanted to represent old established casing house to cover Minnesota, Iowa, Wisconsin and Illinois. W-420, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SALESMAN calling on sausage manufacturers to carry complete line of seasonings, binders, cures, and other fast-selling items. Commission highest. All territories open. Write confidential. W-430, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted

WANTED: A good used Sausage Mixer direct connected AO motor, either 200 or 400 pound capacity. Give make, age and price. W-427, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

- 1-Boss Inedible Cooker, 4'x7' all complete with 10 H.P. motor and silent chain drive. Guaranteed perfect working condition. Price loaded on car. \$1200.00
 - 1-238 Boss Grate Dehaler, all complete with 12 1/2 H.P. special elevator fully enclosed motor. Guaranteed perfect working condition. Can be seen in operation for about two weeks. Price loaded on car. \$1200.00
 - 1-8" Piston Hydraulic Cracking Press, complete with steam hydraulic pump, cracking basket and pressing plates (reconditioned) 500.00
 - 2-100# Buffalo Sausage Stuffers; perfect condition. Price each. 150.00
 - 1-36" hand saw complete with moving table for cutting hogs and quarters of beef; complete with motor. 450.00
- THE R. E. JORDAN CO., 416-18 W. Camden St., Baltimore 1, Md.

FOR IMMEDIATE SALE

PRACTICALLY NEW Sander #150 Grinder, 30 H.P. motor; Buffalo #43 2 Silent Cutter, emptying, 30 H.P. motor. Buffalo combination unit, 58 Grinder and 32 Silent Cutter, 10 H.P. motor. Excellent condition. 300 Lb. high-pressure water pump, 2 cylinders. Beam duplex centrifugal Company aluminum filter press, 18 inch plates, with pump. INDIAN DAIRIES, Carlstadt, N. J.

MEAT PACKERS-ATTENTION!

FOR SALE: 1-4x7' Horizontal Dry Casing or Melter; 2-Vertical Cookers or Dryers, 10' dia. x 4'10" high; 1-215-CHE Mitts & Merrill Hog; 1-350-ton motor driven Ice Machine; 1-50-ton motor driven Ice Machine; 2-4x8 and 4x9 Last Rolls; 75 large wood tanks; No. 68-B Meat Grinder; rendering tanks; tankage dryers. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

Burt Model A Labeler #1 case
1200 ton Cracking Press-late type
M. D. Beef Casing Cleaner
M. D. Beef Casing Crusher
Full particulars on request.
KEATINGE EQUIP. CO., 30 Church St., N.Y.C. 1

This Booklet . . .

"Increased Efficiency-Reduced Cost"

Says: Canada Packers Limited of St. Boniface, Manitoba

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense . . ."

Since the above statement was made, "Meat Plant Refrigeration and Air Conditioning" has been expanded to three volumes and covers 97 lessons of the National Provisioner's School of Refrigeration. These lessons have been revised by the author, an expert in packinghouse refrigerating problems, and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

All three volumes of "Meat Plant Refrigeration and Air Conditioning" can now be obtained for only \$4.00. Purchased singly, each volume sells for \$1.50.

A National Provisioner Publication

The National Provisioner—September 4, 1943

THE NATIONAL PROVISIONER, INC.
407 So. Dearborn Street
Chicago, Illinois

Please send me Volumes ☐ I ☐ II ☐ III of "Meat Plant Refrigeration and Air Conditioning" at \$1.50 per copy. (\$4.00 for all three.) I enclose \$.....

Name

Address

Firm

City..... State.....

★ ESSKAY ★ QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •**

—THE WM. SCHLUDERBERG - T. J. KURDLE CO.—
MAIN OFFICE - PLANT and REFINERY
3800-4000 E. BALTIMORE ST.
BALTIMORE, MD.

WASHINGTON, D.C. RICHMOND, VA. ROANOKE, VA.
458-11th St. S. W. 22 NORTH 17th ST. 317 E. Campbell Ave.



*The Original Philadelphia Scrapple
by*

John J. Felin & Co., Inc.

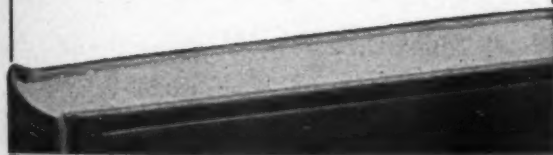
Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

**How to analyze foods
How to interpret your findings**



JUST PUBLISHED FOOD ANALYSIS
By A. G. Woodman

COVERS LATEST METHODS
FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cacao and Chocolate
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

The NATIONAL PROVISIONER 407 S. DEARBORN ST.
CHICAGO, ILLINOIS

The National Provisioner—September 4, 1943

Rath's

from the Land O'Corn

**BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB**

Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA

THE E. KAHN'S SONS CO.
CINCINNATI, O.

**"AMERICAN BEAUTY"
HAMS AND BACON**

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
J. W. Laughlin Eari McAdams Clayton P. Lee P. G. Gray Co.
Harry L. Meehan 38 N. Delaware Ave. 1108 F. St. S. W. 148 State St.
441 W. 13th St.

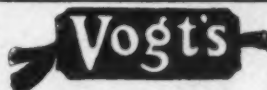
CANNED MEATS — "PANTRY PAL'S"



**MEAT PRODUCTS OF
THE HIGHEST QUALITY**

STAHL-MEYER, INC., New York City, N. Y.

FERRIS HICKORY SMOKED HAM and BACON



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

ADVERTISERS in this Issue of The National Provisioner

Adler Co., The.....27	Hygrade Food Products Corp.....42	Service Caster & Truck Co.....28
American Blower Corp.....17	Industrial Gear Mfg. Co.....22	Smith's Sons Co., John E....Second Cover
Armour and Company.....6	Jackle, F. R.....27	Solvay Sales Corp.....19
Atlantic Service Co.....19	Kahn's, E., Sons Co.....41	Specialty Mfrs. Sales Co.....23
Aurora Pump Co.....19	Kalamazoo Vegetable Parchment Co. 13	Stahl-Meyer, Inc.....41
Briddell, Inc., Chas. D.....27	Kennett-Murray & Co.....36	Standard Conveyor Co.....20
Cahn, Fred C., Inc.....27	Marlo Coil Co.....14	Svensden, Sami. S.....33
Chase Bag Co.....3	Mayer, H. J., & Sons Co.....20	Transparent Package Co...Front Cover
Cincinnati Butchers' Supply Co.....Third Cover	McMurray, L. H.....36	U. S. Slicing Machine Co.....21
Cleveland Cotton Products Co.....24	Merrill Lynch, Pierce, Fenner & Beane.....33	Vogt, F. G., & Sons, Inc.....41
Cudahy Packing Co.....41	National Gypsum Co.....12	Wilson & Co.....20
Daniels Mfg. Co.....24	Omaha Packing Co.....Fourth Cover	
Diamond Crystal Salt Co.....25	Platte Valley Commission Co.....36	
Dorr Co., Inc.....5	Rath Packing Company.....41	
Felin, John J., & Co., Inc.....41	Sayer & Co., Inc.....22	
French Oil Mill Machinery Co.....32	Schaefer Co., Willibald.....32	
Globe Co.....25	Schludenberg, Wm.-T. J. Kurdle Co..41	
Griffith Laboratories, Inc.....22		
Hormel, Geo. A., & Co.....42		
Hunter Packing Co.....42		

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

'HYGRADE'S
Famous
Corned Beef
and Tongues



CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

HUNTER PACKING COMPANY
East St. Louis, Illinois

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

New York Office, 408 West 14th St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.

Local &
Western Shippers
Pittsburgh, Pa.

...25
Cover
...19
...20
...41
...20
...35

Cover

...21

...41

...20

er-
and
the
I to
fly,
you
can
help
to
ach.

Y

AM
4g.

E
m

1942